

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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DECLARES FOR UNIFORM OLEO TAX

Revenue Chief Supports Views of Oleo Interests

In his annual report, the complete draft of which was made public this week at Washington, Commissioner of Internal Revenue Cabell asks Congress to pass an oleomargarine tax law which can be enforced. He has already declared that the present law, taxing oleomargarine 10 cents per pound if colored, and one-quarter of a cent per pound if uncolored, cannot be enforced, and results in tremendous frauds against the government.

In this report Commissioner Cabell flatly asks for a law which taxes oleomargarine "at a single rate." He thus endorses the measures favored by the opponents of butter monopoly, such as the Burleson bill, providing for a uniform tax of 2 cents per pound on all oleomargarine, with a requirement that the product shall be sold only in original packages with the character of the contents plainly stated upon the container.

Such a measure effectually spikes the guns of the butter lobby, which has been endeavoring in the guise of a campaign against fraud to secure amendments to the law which would keep oleomargarine out of the market and give butter a monopoly at any price that might be fixed by the combination. The government recognizes that such a law effectually disposes of the fraud charges of the butter lobby, and gives both butter and oleomargarine a square deal on the market, while it enables the Internal Revenue Department to enforce the law and collect for the government the revenues justly due.

In Favor of the Burleson Bill

The endorsement by the Commissioner of Internal Revenue of such measures as the Burleson bill, now before Congress, puts those favoring these measures in a position to demand action upon them. The trade and the consumer have been at the mercy of the butter combination long enough. Present indications are that the manipulations which sent butter up close to 50 cents a pound last winter will be repeated again this season. Only last week the Elgin butter price fixers won a victory in a contest with those who wanted lower prices, and the inference is that, with the price-fixing machinery in their hands, they will take another winter's tribute out of the helpless consumer.

As long as the law stands as it does they can do so, and the demand will grow for a statute which will end the agitation against oleomargarine as a fraudulent product, and put it where it belongs, on an equal footing in the market with butter. The butter combination will fight such an outcome desperately, for a square deal for oleomargarine means an end to fictitious butter prices.

In his recommendations to the Secretary of the Treasury the Commissioner of Internal Revenue says concerning the oleomargarine tax:

Attention has heretofore been called to the difficulty in administration of the oleomargarine law owing to defects in the statute, and especially the impossibility of the enforcement of the collection of the dual rate of tax.

To remedy existing evils developed in attempts to enforce the provisions of the act of August 2, 1886, as amended by the act of May 9, 1902, it is recommended that legislation be requested for the enactment of a law taxing oleomargarine at a single rate. It is practically impossible to collect the higher rate of 10 cents per pound when oleomargarine of a

different class is taxed at one-fourth cent per pound. The inducement for fraud in the classification of the product results in great loss to the government.

Details of the Report.

The statistics of the Commissioner's report concerning oleomargarine production were printed in a recent issue of The National Provisioner in a preliminary form. In his completed report the Commissioner says:

During the fiscal year ended June 30, 1910, there was produced 135,685,289 pounds of oleomargarine free from artificial coloration and 6,176,991 pounds of the product artificially colored, or a total of 141,862,282 pounds, as against a total of 92,282,815 pounds during the previous fiscal year, showing an increase of 49,112,775 pounds in the uncolored and 466,690 pounds in the colored, making a total increase of 49,579,465 pounds over the former year. The withdrawal tax paid amounted to 135,159,429 pounds of uncolored and 3,416,286 pounds of the colored product, or a total of 138,575,715 pounds, as against 89,497,278 pounds for the fiscal year ended June 30, 1909, being a total increase of 49,078,437 pounds over that year.

These figures show that the production and withdrawals tax paid of oleomargarine during the fiscal year 1910 were the largest

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MANY DIE IN CHICAGO PACKINGHOUSE FIRE

Destruction of Part of Morris Plant with Heavy Loss

Fire Chief James Horan, Assistant Chief William J. Burroughs and twenty-three Chicago firemen were killed under falling walls in a \$1,000,000 fire at the Chicago plant of Morris & Company early on Thursday. Fifteen firemen were seriously injured, including two captains, who may die.

Mayor Busse spent ten hours personally directing the search for the body of Chief Horan, who had been a lifelong friend. The chief's body was recovered late at night, after a railroad wrecking train with derricks and steam shovels was used to clear away the burning ruins.

Despite the work of many engine crews, the fire continued to burn stubbornly all day and night. Thousands of persons thronged into the stockyards, and the police kept spectators back from the danger line with great difficulty. Not since the days of the Iroquois Theatre tragedy, which, like the fire of Thursday, was a holiday time horror, have such pathetic scenes attended a fire in Chicago.

The fire broke out afresh at 8 o'clock that night, after it had taxed the strength of the fire department for sixteen hours. Acting

Chief Seyferlich sent a general call to outlying stations for fresh men. These, aided by police reserves, continued to fight on the fire and the search for bodies of the dead.

Insurance men said that the killing of the chief and his men was not due to an ammonia tank explosion, as at first supposed, but to the expansion of cold air in the beef house due to the heat from the fire. This, it is said, forced the four-story wall to give way and collapse. The force of the air expansion was as strong as though an explosion had occurred.

Horan and his men were under the canopy of the shipping platform of the beef house when the walls fell, and could not see the signs of impending danger. A fire lieutenant and his men at work on top of the canopy saw the walls bulge and leaped to safety just in time. Horan and his men were buried under the ruins of the shed.

The loss to Morris & Company was over a million dollars. It was only by desperate work that the destruction of the entire packinghouse section of the Yards was prevented. The plant will be rebuilt as soon as the ruins cool enough to begin work.

CLASSES AND GRADES OF MEAT

Market Terms and Trade Methods Reviewed

By Louis D. Hall, Assistant Chief of Animal Husbandry, University of Illinois.
(Continued from last week.)

[EDITOR'S NOTE.—This review of standard grades of meat, methods of marketing carcass meats and cuts, and other wholesale trade methods, begun in The National Provisioner of December 3, is the first of its kind ever compiled or published. It brings trade practice right up to date, and may be taken as authoritative. Though most of the information contained in it is already known to up-to-date traders, yet it is worth while even for them to review it in this manner, while the information contained in it will be of great educational value to those not now in possession of it. For this reason The National Provisioner is glad to give space to Mr. Hall's admirable review, or at least such portions of it as will particularly interest our readers.]

Classes of Steer Beef.

Steer carcasses are identified by the cod fat, and generally by their full, fleshy rounds and loins, heavier, coarser bones and short necks as compared with cows. They show more quality and finish than any other class, and are sold as carcass beef more extensively than any other class except heifers. The grades are prime, choice, good, medium and common.

Prime steers ("fancy" or "extra choice") completely fill all the requirements of carcass beef already described. They are the "show cattle" of the beef trade. They weigh 900 to 1,100 pounds dressed, although it is not uncommon to find sufficient finish and quality in carcasses below 800 pounds to grade prime. Finish is of special importance because this grade of beef supplies a trade which requires rich, tender steaks and roasts even at the expense of considerable waste tallow.

The demand for a limited amount of prime beef is comparatively constant and uniform. It supplies the highest class of city, shipping and export trade. Excepting a few weeks at the holiday season, however, little distinction is made between fancy and choice beef.

Choice steers are excellent in shape and thickness, but lack the high finish demanded by the most select holiday trade. They are the highest grade of dressed beef found regularly in the market, and are uniformly compact, thick and smooth. Any indications of coarseness or a marked lack of finish bars a bullock from this grade. They are most in demand from October until Lent. The bulk weigh 800 to 950 pounds. Choice cattle that are shipped or exported are handled in the quarter, while those used locally are sold chiefly as No. 1 wholesale cuts, except the plates and flanks, which are largely sold as barreled beef.

Good steers are somewhat deficient in either finish, thickness or form, but at the same time have sufficient covering to show that they have been fattened on a grain ration. Or, they may be thick and well finished, but coarse in bone and flesh, or show too much age. They commonly weigh 650 to 850 pounds.

Steer carcasses weighing 750 to 800 pounds generally sell lower than heavier cattle of the same quality and finish, because they are too light for the jobbing or hotel trade, and too heavy for the retailer. This grade of beef is largely used in the shipping trade, and is also sold to hotels and restaurants that cater to commercial rather than fashionable patrons.

Medium steers are so graded because of a deficiency in any or all of the points mentioned in reference to the higher grades, but

to a more marked extent. As a rule they are about as fat as good steers, but many have no covering over round or chuck, and a common feature of the grade is coarseness of quality and conformation. Some slightly staggy cattle are included.

Heavy plates, hollow loins, prominent hips and shoulders, light rounds, long necks, dark color, "grassy" flesh or other equally objectionable points are found in this grade. They are the lowest grade of bullocks that are ordinarily sold in the carcass, and the majority of the supply is sold to retail markets. The wholesale cuts of medium Western steers are frozen in large quantities during the fall season. The general run weigh 550 to 750 pounds and some plain carcasses are included up to 900 pounds.

Common steers have but little outside fat and kidney suet. They are angular, long in shank and neck, and generally dark colored or "grassy" in flesh. Many sides which are disqualified from higher grades by reason of bruises, staginess, "off color" (fiery, spotted or yellow), or other defects, are sold as common. They average 450 to 600 pounds. When sold as carcass beef they are taken by jobbers or retailers who supply a cheap trade. Ordinarily, however, they enter the trade as wholesale cuts and barreled beef.

They are the lowest grade of steer sides, with the exception of an inconsiderable number of "culls" used for canning purposes. The latter are comparable in quality with common and canner cows. The proportion of common carcasses is much smaller in the steer class than in others, because thin steers

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COLD STORAGE LEGISLATION.

In the House at Washington last week Representative Burleson, of Texas, introduced the following resolution on the cold storage question:

"Resolved, That the Secretary of Agriculture is directed to ascertain and report, at the earliest practicable date, and as accurately as possible, the quantity and value of staple articles of food, such as beef and mutton, and light articles of food, such as poultry, eggs and fish, that have been in cold storage in the United States more than forty days, this information being required with a view to the consideration by Congress of the enactment of laws limiting the storage of such articles for more than forty days prior to offering the same for sale and consumption."

It was reported from Washington that plans for a revival of the cold storage investigation conducted last season by the committee of the House of Representatives under the direction of J. H. Moore, of Pennsylvania, are being discussed, and there is considerable pressure upon the committee to report some measure and press it to action in the House. Last session the time was entirely spent in taking testimony and in framing measures, and later the Senate Cost of Living Committee referred to cold storage as one of the factors making for higher living expenses. The report, however, brought no result, and although some members of the Administration are very desirous to get action at this session, and are urging members to fall into line for the measure in question, the outlook seems unfavorable.

REFRIGERATION IN POULTRY MARKETING

What Study of Conditions by Government Expert Shows

By Dr. M. E. Pennington, U. S. Department of Agriculture.

[EDITOR'S NOTE.—This review of the best and most up-to-date methods of marketing poultry, begun in the issue of The National Provisioner of Dec. 17, will be of great interest to those in the trade who desire to acquaint themselves with the means by which packers have put their poultry departments on a profitable basis, and at the same time secured the approval of government inspection authorities and sanitary experts. It is written by a government expert who has made a thorough investigation of the poultry marketing question from a practical trade standpoint, rather than a theoretical one, and whose conclusions can be relied upon.]

Containers for Dressed Poultry.

The question of containers for dressed poultry between the packinghouse and the retail merchants is one that has been greatly modified since the introduction of mechanical refrigeration into the industry. Formerly, large boxes, holding between 100 and 200 pounds, or more commonly, barrels holding 250 pounds at least, were used almost exclusively to carry the chickens from the killing place to the market, because the large package is more economical and more convenient when layers of ice between the layers of birds is the source of refrigeration.

The heavy weight of the contents of such a package induces decay. Uncleanliness is also a great objection, as will be discussed later, and it has additional disadvantages. When the temperature can be depended upon for satisfactory chilling and maintenance of refrigeration, these barrels are frequently used by those who practice ice packing customs with the ice omitted; and they are sometimes used by packers whose plants are equipped with mechanical refrigeration, but usually for low-grade stock only.

The prevailing method at the present time, where facilities for refrigeration are avail-

able, is to pack the chickens in small boxes holding a dozen each. If the birds are of the broiling type, they are commonly packed with the breast up and the feet hidden; if fowls or roasting chickens, they are packed two layers in a box and laid on the side; while the chickens for export trade to England are "squatting," though this is an undesirable position, in that it pushes the bird into a compact mass, thereby delaying the radiation of the animal heat.

The tendency is now to use smaller and smaller packages. Two layers of chickens in a box, even in the case of fowls, are being discarded for a single layer, it being recognized that refrigeration is more perfect if flesh is not superimposed on flesh, and if pressure on such a tender tissue as chicken muscle is eliminated as far as possible. On this account heads are wrapped in parchment paper and turned back, where they rest against the bony structure rather than against the soft flesh of the breast or thighs. The carton for the single chicken, or for a pair at most, is the most recent advance, and is one which has a foundation on scientific fact that will be discussed later.

Holding Poultry for Shipment.

It is, of course, necessary before packing the birds in the boxes that they should be thoroughly chilled. Large packinghouses, or a house of the ordinary size during the season of excess production, will ship three or four carloads a week, in which case the holding of the birds in the packinghouse chill

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THE MEAT INDUSTRY IN ARGENTINA

Improved Meat Production and Packing Methods

By Commercial Agent James D. Whelpley, U. S. Bureau of Manufactures.

[EDITOR'S NOTE.—This is the sixth and last in a series of articles on the meat and livestock industries of Argentina which have appeared in recent issues of The National Provisioner.]

The tending of cattle on an Argentine estancia is gradually becoming more scientific and complicated. The Argentine cattle owner looks after his animals on horseback because the cattle are many, and, although the work is growing less picturesque, it is likewise becoming less brutal and more profitable.

The zone of the big ranches or estancias is continually receding. At the present day it may be said to begin 150 leagues from the city of Buenos Aires. In order to view any tract of country fenceless, and yet stocked with cattle, it is necessary to go at least three or four hundred miles from the capital. Open country is occasionally to be met with nearer, but it is an exception, for it is poor business policy to keep valuable land unfenced.

The only breed used to improve Argentine herds for a long time was the Durham. In a short time the native beasts began to give way, and the Durham strain proved valuable in producing the high-class animals that livestock export and the cold storage business demanded.

Herefords stand next to Durhams in popularity in the Argentine, and are contributing notably to the improvement of native cattle. The United States' interests in the chilled and frozen beef trade seem especially desirous of developing Hereford stock. So far, however, Herefords are in a great minority compared with Durhams.

In spite of the sturdiness of Argentine cattle and the healthfulness of their surroundings, imported diseases, sometimes in epidemic form, have attacked them, and their owners have been quite defenseless in many cases for want of scientific resources. With the coming of these evils, however, means have also been found to fight them. Whereas in the Argentine veterinary science was formerly almost unknown, there are now well-trained specialists, some educated in Europe, others in North America, and not a few graduated from Argentina's own schools.

Among the most dreaded ills may be mentioned tuberculosis, anthrax, Texas fever, and foot-and-mouth disease, or fiebre aftosa. The first-named disease is fought vigorously. Eye and skin tests are now made regularly, and estancieros do not hesitate to sacrifice costly animals rather than allow the fatal scourge to spread among their cattle.

Anthrax still occasionally causes great losses, but generally only in times of prolonged drought. There are few cattle breeders in the country who, on hearing of its appearance, do not hasten to have all their stock made immune. Serum is always on hand, there are veterinarians in the establishments where it is, and there are practical men for injecting it.

Attempts at inoculation against Texas fever have not been successful so far, but the compulsory dipping of cattle in transit with tick-destroying liquids will, it is hoped,

prevent its spread. Tillage is also a great cure for tick, which does not thrive on alfalfa. When the fields can be set on fire it dwindles rapidly, but in the woods it abounds, and there it is difficult to get at.

Foot-and-mouth disease comes intermittently. Its appearance ten years ago in the Argentine led to the closing of English ports against live cattle from that country. Since then it has been thought several times that it was stamped out, but only this year it made a renewed appearance in the Province of Corrientes.

It is not so very long since on estancias with thousands of cows not a single one was subjected to milking, and a glass of milk, especially in winter, was not to be had. The operation of milking was considered by the gaucho as beneath his dignity. Butter in the country was not to be secured, and even in towns was dear and scarce.

Now conditions are changing, and the value to be derived from milk is no longer so generally neglected. Dairying is coming into vogue on a small scale, but, of course, it is still relatively unimportant by comparison with the meat industry. Holdings are still too large, and farming has not become sufficiently intensive to make dairying general.

A Summary of Conditions.

Summarized, it may be said that the most important aspect of the meat situation in the Argentine Republic is the growing influence of United States capital in its direction. The American interests entered the Argentine field barely half a dozen years ago, but have already attained a commanding position by reason of their capital and progressive methods.

United States interests do not control a majority either of the companies or the cold storage output of the country, but their production is increasing more rapidly than that of the Argentine, or English plants, and they have purchased land on the Parana River, presumably with a view to erecting new freezing works. The two avowedly North American companies are already shipping about a third of the total export of frozen beef and mutton, and more than half of the chilled beef.

This latter aspect is most important, because chilled beef represents the latest and highest development of the meat industry. It has practically been built up in Argentina by the American companies and in the space of five years. Beginning at almost nothing in 1905, export of chilled beef has grown until for the first six months of this year it outstripped the frozen product.

Export of meat from the Argentine has been developed to commercial importance
(Concluded on page 32.)

REFUSES TO SUBSIDIZE BEEF SCHEME.

The demand of the farmers of Western Canada, made upon the Canadian Government, that the government establish a chilled beef industry in the Western Provinces, and install government packing plants, to cost millions of dollars, was voted down by the Canadian Parliament last week. The chief advocate of the scheme said that the government should go in for the establishment of a chilled beef industry in Canada. He declared that the stock business of the Dominion had seriously declined, and quoted export figures of meats and dairy products to prove this. He held the government responsible.

The Minister of Agriculture said that instead of being on the decline, the animal and dairy business of Canada was on the increase. There had been a falling off in exports, it was true, but this was not due to the decline of

the industry, but to the very great increase of home consumption. It was estimated that Canada's dairy product this year was worth \$100,000,000.

The proposal to establish a chilled meat industry had been made to the government a few years ago by a company which proposed to operate in Alberta and put in an equipment at a cost of \$8,000,000, on which the government was asked to guarantee the interest of bonds to that amount. He had the matter investigated and found that the West could not supply animals enough to keep the plant in operation for more than three months of the year. The government had therefore declined to guarantee the bonds.

PACKERS ARE ONCE MORE INDICTED.

It appears that the Federal Government finds it a difficult matter to draw up indictments against meat packers upon which its attorneys are willing to take a chance in court. Indictment after indictment has been returned, only to be thrown out of court or withdrawn, and the government lawyers are getting very touchy on the subject.

After last spring's indictments against the National Packing Company and its subsidiaries were thus disposed of Judge Landis called a new grand jury and directed it to indict individuals. After more months of figuring and twisting about indictments were returned against ten prominent packers. No sooner had this been done, however, than the government lawyers lost faith in their own work, and before the grand jury adjourned they drew up a new set of indictments against the same individuals. These indictments, which they hoped would prove demurrer-proof, were handed into court last Friday, and they make another set of cases which the packers must fight.

PACKERS TO URGE DISEASE FIGHT.

A meeting of the Executive Committee of the American Meat Packers' Association has been called for Tuesday, January 10, 1911, at 10.00 a. m. at the New Willard Hotel, Washington, D. C., for the purpose of transacting routine business, and especially to confer with Secretary Wilson and other officials of the Department of Agriculture upon the possibilities of outlining a campaign for the eradication of tuberculosis and other diseases in live stock. This will be a most important conference, and Secretary McCarthy urges that as many members as possible, even though not members of the Executive Committee, meet with the committee for the purpose of making the packers' side of the case as impressive as possible.

HUNGARY BARS OUT OUR MEAT.

Cable advices from Budapest state that the Minister of Commerce has upheld the protests of the agrarian party in the Hungarian Chamber against the importation of American meat. He said that he could not, as a general rule, permit the importation of meat, although Hungary, as a favor, had allowed Austria to import a small quantity from Argentina.

The Austrian action was the opposite of that taken by the Hungarian Parliament, which is dominated by rich landowners and stockraisers who do not want foreign competition.

TRADE GLEANINGS

E. E. Phelps' slaughter house at Lyndon, Kan., has been destroyed by fire.

The slaughter house of E. E. Williams at Lowville, N. Y., has been destroyed by fire.

The plant of the Magic Soap Company, Louisville, Ky., has been badly damaged by fire.

The beef house at Morris & Company's plant, Chicago, Ill., has been destroyed by fire.

The Oklahoma Cotton Oil Company, Oklahoma City, Okla., will rebuild its burned plant.

The Norfolk Oil and Grease Company, Norfolk, Va., has been organized to operate a grease plant.

W. F. Snipes & Company will rebuild abattoir burned recently at Winston-Salem, N. C.

The new packing plant of Mitchem Brothers at Spokane, Wash., is completed and ready for operation.

The Atlantic Fertilizer Company, Curtis Bay, Md., has purchased a large tract of land adjoining its present plant.

D. A. Carter, of Atlanta, Ga., has purchased a site at Tifton, Ga., on which he will erect a cottonseed oil plant.

Armour & Company have had plans perfected for the erection of its three-story branch house at Birmingham, Ala.

The People's Provision Company, Mt. Hope, W. Va., has been incorporated with a capital stock of \$5,000 by R. B. Yaple and others.

The Holly Hill Cotton Oil Company, Holly Hill, S. C., has been incorporated with a capital stock of \$25,000 by W. L. De Hay and others.

Work on the packing plant of the Natchez Packing Company, Natchez, Miss., is almost completed. The plant is expected to be in operation this month.

The Portsmouth Cotton Oil Refining Company, Portsmouth, Va., will open bids about January 1 for the erection of a fireproof building to replace the one burned.

The recently incorporated Virginia Peanut Fed Ham Company, Suffolk, Va., will operate the meat packing plant owned by the vice-president of the company, W. J. Gray.

The Horton Liquid Soap Company, Anderson, Ind., has been incorporated with a capital stock of \$50,000 by J. H. Wynkoop, C. W. Haven, W. A. Denny and B. D. Emanuel.

The sale of the Jeremiah Murphy Packing Company, Morgan street and Jefferson avenue, St. Louis, Mo., to Oron E. & R. G. Scott, realty agents, was approved by Referee in Bankruptcy Walter D. Coles.

The Erie Packing Company, Erie, Pa., has been incorporated with a capital stock of

\$20,000 by L. J. Gensheimer, L. E. Hubbard and others. According to the charter, the company has been legalized for the slaughtering of cattle, sheep, hogs, poultry and other animals; preserving, packing and preparing of hides, tallow, lard, meat and the by-products therefrom; buying and selling of livestock, dressed meats, hides, tallow, lard and other products; and, for that purpose, to possess and maintain slaughter yards, stock yards and pens for feeding, care and disposal of animals.

SULZBERGER & SONS CO. STOCK.

New York bankers this week offered to the public \$3,500,000 seven per cent. cumulative preferred stock of Sulzberger & Sons Company, the successor by merger to Schwarzschild & Sulzberger Company. The subscription price is 99½ per cent. and accrued dividends, but a very large amount of the issue has already been placed here and in Europe. Simultaneous issue will be made by Adolph Boissevain & Co., of Amsterdam, Holland. The subscription here will be closed at 3 P. M. on Friday, Dec. 23, or earlier at the option of the bankers.

In their letter accompanying the financial statement and stock offer the bankers say:

"The Sulzberger & Sons Co. is one of the four largest packing concerns in the United States. Established in 1853, the business has been invariably profitable and one of continuous growth. We enclose a preliminary circular describing the stock, and would emphasize particularly the following points:

"Net tangible assets, after deduction of all current liabilities and \$5,401,000 debentures, aggregate over \$18,000,000, being more than twice the outstanding preferred stock, including the present issue. These assets consist entirely of real estate and plant, equipment, cash and other quick assets, without including any allowance whatever for good will, trade name, etc.

"Real estate and plants, including those of subsidiaries, are conservatively valued, as a result of independent appraisals, at \$10,917,466. Total quick assets aggregate nearly \$15,000,000; quick assets after deducting working liabilities amount to over \$10,500,000.

"Net profits, after deducting all interest charges, but prior to deducting depreciation, have averaged over \$1,700,000 for the past three years, equivalent to about 20 per cent. per annum on the outstanding preferred stock, or almost three times the dividend requirements. In the last fiscal year such net profits were \$2,160,000, equivalent to 25 per cent. on the preferred stock, or 3½ times the dividend requirements.

"This exceptionally strong statement of assets and earnings, and the well known stability of this character of business, combine to

make this preferred stock, in our opinion, a most attractive investment. Similar issues have proved very attractive to investors during the past year, selling in a number of instances above the issue price, and we believe that this stock will likewise meet with a ready sale. Application will be made to list this preferred stock on the New York Stock Exchange."

ARMOUR FINANCIAL STATEMENT.

The annual financial report of Armour & Company, just made public, shows total receipts for the twelve months ended October 22, 1910, of \$9,808,303, a decrease of \$774,602. After deducting interest on bonds and loans, taxes, administration expenses, etc., there was a balance of \$5,817,721, a decrease of \$1,310,204.

President J. Ogden Armour says: "The earnings, which equal about 6½ per cent. on the net capital investment (\$93,983,313), are fair, considering the unusual and unfavorable conditions under which the company operated during the past year."

Following is the detailed income account for the period named, with comparisons:

Receipts.	1910.	Decrease.
Net profits on manuf. and sales	\$7,927,205	\$132,085
Net earnings Armour Co.'s lines	683,989	*152,710
Net receipts and income from allied co.'s	1,111,462	796,992
Net misc. earnings	85,647	*1,766
Total receipts	\$9,808,303	\$774,602
Expenditures.		
Interest on bonds	\$1,350,000	*\$1,350,000
Interest on loans	422,105	715,058
Administration expenses ..	1,415,900	160,887
Taxes, ins., etc.	802,578	*61,648
Total expenditures	3,990,583	*535,403
Surplus	\$5,817,721	\$1,310,204

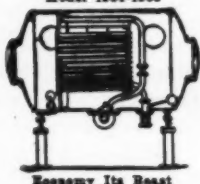
*Increase.

Out of the surplus earnings for 1910 \$2,000,000 was paid out in dividends.

OLEO OFFICIALS INDICTED.

The long-expected indictment of officials and employees of an oleomargarine manufacturer at Chicago, by the same Federal grand jury which was called for the purpose of indicting the meat packers, took place last week. Four employees of William J. Moxley, Inc., of Chicago, were indicted for alleged violation of the Federal oleo tax law, the charges being largely based on the claimed illegality of palm oil as a natural ingredient of oleomargarine. There was serious dissension among the members of the grand jury over these indictments, and it was only after a protracted discussion that the six indictments referred to were returned.

LILLIE EVAPORATOR
Model 1904-1905



Economy Its Boast

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Undoubtedly the most economical and in other respects the best apparatus on the market for packing house products.

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Correspondence on all subjects of practical interest to our readers is cordially invited.

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UNDRAWN POULTRY SAFEST

Not a great deal has been heard in recent months of the agitation to revolutionize the long-existing and well-established method of marketing poultry, that known as "undrawn." It may have been that other fads have distracted the attention of the drawn poultry cranks for the time being. Or it may have been that they have realized that the great weight of scientific authority was against them. However that may have been, their contentions have been thoroughly discredited by the latest report of the government investigation on this question, which was reviewed in the last issue of The National Provisioner.

Government experts went into their exhaustive and thorough investigation of this

matter without prejudice, but no one would have been surprised had they shown a preference for the plan to require the removal of entrails from poultry before marketing. They did indeed show a tendency to favor a method which might be called a compromise between drawn and undrawn practices.

But as their tests progressed—and to their credit be it said they made these tests upon the basis of actual trade conditions, and not on a laboratory basis—as their tests progressed they became more firmly convinced that there was no absolutely safe middle ground, and that the safest way to market poultry was without in any way opening the carcass, or subjecting its interior to the ravages of decomposition due to exposure to the air.

The conclusions of Dr. Pennington—now the acknowledged authority on this subject—are plainly salted. Full-drawn poultry, with head, feet and entrails removed, decomposes most rapidly. What is called "Boston-drawn" or "wire-drawn" poultry decomposes less rapidly, but it is undrawn poultry which resists the longest ravages of decomposition, and which is therefore the safest from a sanitary standpoint. This is exactly what the trade has contended from the beginning.

Poultrymen and butchers may not have degrees tacked on to the end of their names, but they handle poultry for a living, and are somewhat qualified to speak on the subject. It is gratifying to know that experience and business sense have once more triumphed over the fad of the theorist.

FEE GRAFTER'S HARVEST

In another week the open season ends for most of the wild game sold in markets and butcher shops. Thereafter it is against the law for the dealer to sell or have in his possession such game. It is about this time that the official game grafter gets in his fine work and reaps a big harvest in fees and penalties, with the dealer and commission man as victim. The National Provisioner has often warned the trade against these official hold-up men. But a further warning just at this time will not be out of place.

In New York State particularly this sort of grafting has been very popular. State "game protectors" who received a share of penalties for game violations in lieu of salary have generally been very active just about the end of the open season, working up cases out of which they might reap a nice, fat harvest of fees. In many instances cases have been deliberately "put up" on ignorant and unsuspecting retail butchers by these officials, who deliberately induced them to violate the law through posing as customers desiring to make game purchases.

It is true that the most notorious of these grafters was recently relieved of his official

title and authority by the State Commissioner, but under the existing law there is always a possibility that this hold-up game may be worked. It will pay the trade, particularly retail butchers who handle game only occasionally, to look up the law and observe it strictly. In another part of this issue of The National Provisioner is published a list of the dates within which it is legal to sell all kinds of game in New York State, and after which the dealer is always at the mercy of the official game grafter. Special attention is called to the little-known fact that a bond is required in New York State to sell wild ducks at any time of the year, and that this bond requirement also applies to quail, grouse, partridge and woodcock.

CONSUMERS IN THE DARK

A farmers' paper which was never accused of being a champion of the meat packing interests, the National Stockman & Farmer, has the following to say concerning newspaper comment on recent fluctuations in meat prices:

"The recent decline in meats has brought forth some comments by the editors of our daily papers that are more marvelous than instructive. These profound economists and meat experts seem to reason pretty much according to their political affiliations. Those of one 'school' are busy telling the dear people that lower meats must be credited to their party because it is the one that is prosecuting the wicked packers. Those of another 'school' assert that lower meats are simply a prompt fulfillment of ante-election pledges to reduce the cost of living.

"It would seem that the writers of such rot would have more respect for the intelligence of their readers than to publish it. Farmers at least know that meats advance and decline according to the relation of supply and consumption. No trust puts the price up at its pleasure, and no political party puts it down either by prosecutions or by pledges to reduce the cost of living. Is it any wonder that consumers are in the dark when those who should enlighten them are groping, and not groping for the truth at that?"

Further comment is scarcely needed. Newspaper editorials on meat questions are sufficiently misleading when unadulterated with politics. But when partisan bias intervenes they become positively silly.

A VERY SIMPLE REMEDY

The matter of big book accounts would not worry so many butchers if they were as bright at repartee as the New York meat man of whom the following is told. A customer was in the shop, complaining of the high price of meats and high cost of living. "Can you tell me how I can reduce my meat bill?" he querulously asked. "By paying a little on account!" promptly and crisply replied the butcher. He got his money, and he did not lose the customer, either. The latter found out that there was a partial solution, at least, of the cost of living question in paying cash instead of running up big bills.

PRACTICAL POINTS FOR THE TRADE

MANUFACTURE OF MINCEMEAT.

EDITOR'S NOTE.—In reply to a number of inquiries a complete discussion of the method of manufacture of mincemeat was begun on this page in the issue of The National Provisioner of Dec. 17. It will be continued from week to week until the entire subject has been covered. Readers who find any portion of this discussion not clear, or who differ with any of the statements made, are invited to submit their inquiries or their criticisms. Address Practical Points Editor, The National Provisioner, New York.]

I.—Selecting the Ingredients.—(Continued.)

Let us now consider the process proper and the preparation of the various materials entering into the composition of the mincemeat. The various ingredients for the manufacture of the better grades of mincemeats are selected from superior stock which is invariably used in the higher grades. The commoner varieties of spices may be used for the second and third grades. Since all of these spices are purchased in the whole state they are ground after separating from the adhering dust.

As the various spices are all used in the mincemeat in one mixture, it is not necessary to clean the mill after each grinding of the individual material, as may otherwise become necessary. But no two of the spices should be ground through the mill at one and the same time, because of the fact that each individual substance requires the mill to be set to a special degree of fineness, which may be stated as medium coarse—that is to say, to a size which will pass through a sieve of 20 meshes linear. The finer the spices are ground the stronger will be the flavor brought out in the finished product.

However, the finer the ingredients, the poorer the mechanical condition of the product—that is to say, with the employment of very finely-ground spices the production of a rather mushy mass is obtained, instead of the granular consistency, which is to be sought for in mincemeat manufacture. On the other hand, the mechanical condition of the product resulting from the employment of very coarse spices is satisfactory, but the product becomes more costly on account of the increased quantity of spices which have to be employed in order to bring out the desired aroma. In addition, such an increase in the amount of spices used produces over-spiced meat when the latter becomes aged, which is due to the fact that during the course of time the extractive matter contained in the spices dissolves in the moisture of the meat, with the further result that

the extreme flavor thus obtained becomes objectionable.

The following spices are used in the ground state: cloves, cinnamon and mace. The nutmegs are grated as usual, while the rinds of the orange and lemons are likewise grated in the usual manner. The apples must be pared, cored and chopped; the raisins are stoned in a raisin seeder; the currants are previously picked, washed and dried; and the seedless raisins are stemmed.

(To be continued.)

TANKWATER AND "STICK" DEFINED.

There has been received the following inquiry from a packer in the South:

Editor The National Provisioner:

In your issue of Nov. 12 we notice an article entitled "Sources of Tankwater and Stick." We would like to ask of you how are these waters to be obtained. Also advise us as to the meaning of "stick."

Tankwater is the residue water run from the rendering tanks after the grease has been drawn off, also the water pressed from the tankage. It should be kept hot, and all the grease skimmed off. This tankwater, when evaporated down to a consistency of molasses, is called "stick," and when dried and ground is called concentrated tankage. All waters having been used in cooking anything contain a certain percentage of solids rich in ammonia. The "stick" can be sold in barrels to fertilizer manufacturers, or dried and thus sold, or mixed with regular tankage and dried therewith, enhancing the value thereof by increasing the percentage of ammonia, on which basis such material is always sold.

Any of our advertisers who make evaporators will be pleased to give all the information asked on this subject, and any packer having volume sufficient of these waters to guarantee their being worth saving will do well to get busy at once with the evaporator men. The packing trade is going into this question earnestly these days, and many are installing apparatus, convinced that they have been losing thousands and thousands of dollars yearly through neglecting this source of a valuable by-product. The initial expense of installation is practically all the expense, aside from the labor incurred, which is comparatively nominal.

COLD SPOT IN LARD.

An inquiry from a refiner is as follows:

Editor The National Provisioner:

Will you kindly tell me what is meant by a "cold spot" in prime steam lard, and how it may be prevented?

A "cold spot" in a tank of lard is a mass of material generally sticking to the side of a tank, defying disintegration after the steam has been turned on. When the steam begins to get in its work the entire mass of stock in the tank should be under agitation, every bit of material undergoing fat separation simultaneously. It is not often that "cold spots" occur, and under the usual pressure of 40 pounds of steam and in the length of time the material is subjected to this pressure there is little danger therefrom. Proper agitation and steam pressure prevent such troubles.

EXAMINING HAMS FOR "SOUR."

A curer writes as follows:

Editor The National Provisioner:

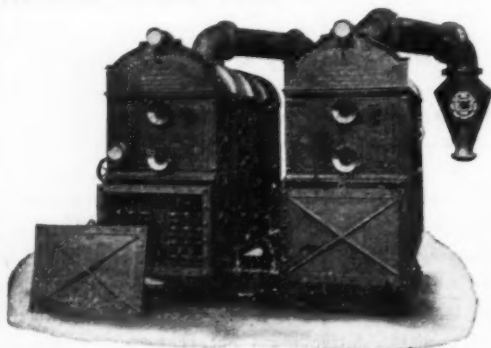
How soon after hams are put in pickle should they be examined for "sour"?

If hams are properly chilled and packed and stored in the proper temperature in tierces, and rolled at intervals for the first twenty days, there is little fear of "sour." If the hams are packed in vats a few may be "tried" at the time of turning, but if in tierces it would mean considerable trouble to break down, open and go through a number of tierces. As a rule packers never trouble to "try" any hams until ready to ship or smoke, and that means when fully cured, be it in 30 or 90 days. There is no excuse for "sour" meats in these days of efficient refrigeration, and with intelligent management.

MEAT FROM URUGUAY TO EUROPE.

An agreement has been made between the Royal Mail Steam Packet Company and Furness, Withy & Co. to carry frozen meat from the River Plate to Europe. It is the intention of the steamship company to build six new steamers equipped with chilled chambers for carrying the meat, one of which has already been launched.

Watch the "Wanted" page for business chances.



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WHY RENDERERS LOSE MUCH LARD.

Why some men succeed in the meat and packing business better than others is a question all engaged in it have asked themselves. All have not the same business ability, but each undoubtedly can do better than he does. A most frequent cause of failure is waste.

Saving and marketing only a part of his product is as much a distinct loss as the loss of coin from the pocket. A casual investigation among the small butchers and packers of the United States will convince anyone acquainted with the subject that three-fourths of them are selling a considerable quantity of their marketable lard to soap makers or are feeding it to chickens.

The loss is due to the use of primitive and inefficient rendering machinery, generally a crude screw press. Pressure is applied to cracklings for the purpose of squeezing out the lard, and somehow the majority of butchers are satisfied with only a limited pressure. It is a mechanical impossibility to obtain all the lard with a screw press. Sufficient pressure cannot be obtained from such a machine, and if it could be thus obtained, the average butcher and packer has not the facilities to furnish the necessary power for applying it.

A hydraulic press, such as that made in various sizes by The Hydraulic Press Manufacturing Company of Mount Gilead, Ohio, is rapidly displacing screw presses in all parts of the country. A size popular among the small butchers and packers is furnished with a curb 16 inches in diameter and 18 inches high.

This press will handle the contents of an 80-gallon kettle. It develops 12½ tons pressure, and when it is remembered that this pressure is applied to each cake of cracklings only a few inches thick and 16 inches in diameter, it is easily understood why all the lard is squeezed out.

These presses are very moderate in cost, and are said to pay for themselves in a very short time. They can be operated by hand or power, and are proof against breakage. If operated by hand, the labor required is no more than to pump a bucket of water. They are sold by all the leading jobbers of butchers' and packers' machinery and supplies.

FRICK REFRIGERATING SALES.

The following is a list of recent sales of refrigerating and ice-making machinery by the Frick Company, Waynesboro, Pa.:

The Searchlight Gas Company, Warren, Ohio. Six-ton refrigerating compression side and direct expansion piping, to be installed in factory at Camden, N. J., and used for recharging gas tanks.

Maysville Ice Company, Maysville, Ky. Sixteen-ton improved flooded freezing system and also extension to present freezing tank.

The Searchlight Gas Company, Warren, Ohio. Six-ton refrigerating compression side and direct expansion piping, to be installed in factory at Kansas City, Mo., and to be used for recharging gas tanks.

Egyptian Packing Company, Olney, Ill. Changing freezing system to improved flooded freezing system, and adding 30-ton improved flooded freezing system.

Eckert Meat Company, Henderson, Ky.

Changing freezing system to improved flooded freezing system.

Val Decker, wholesale meat dealer, Piqua, Ohio. Twenty-ton refrigerating compression side and direct expansion piping.

National Cold Storage and Ice Company, Portland, Ore. Sixty-ton ice-making compression side, 80-ton improved flooded freezing system, 80-ton distilling system and storage piping.

W. H. Constable, Inc., ice and storage, business merchandise brokerage, Phoenix, Ariz. Twelve-ton ice-making compression side, 10-ton improved flooded freezing system and distilling system.

Bollinger Bros., engineers and contractors, Pittsburg, Pa. Direct expansion piping for Phillipsburg Brewing Company, Phillipsburg, Pa.

New England Brewing Company, Hartford, Conn. Direct expansion piping for storage rooms in brewery.

American Ice Company, New York, N. Y. Improved flooded freezing system, ammonia condensers, etc., for Keystone plant, at 11th and Dauphin streets, Philadelphia, Pa.

The Searchlight Gas Company, Warren, Ohio. Six-ton refrigerating compression side and direct expansion piping, to be installed in factory at Chicago, Ill., and to be used for recharging gas tanks.

American Ice Company, New York, N. Y. Changing can and plate freezing systems at Germantown plant, Germantown, Philadelphia, to improved flooded freezing systems.

Charlottesville Ice Company, Charlottesville, Va. Direct expansion piping for storage rooms and boiler system.

A. D. Davis, butcher, Mobile, Ala. Fifteen-ton refrigerating plant and direct expansion piping for storage rooms.

Jenkins' Arcade Building, Pittsburg, Pa. Thirty-ton refrigerating machine, 2½-ton freezing system and brine piping for storage rooms.

Estate of John Finnigan, Houston, Tex. Eight-ton ice-making machine, for use in Brazos Hotel, Houston, Tex.

Christy & Huggins Company, manufacturers of ice, coal dealers and transfer. Changing freezing system to improved flooded freezing system.

Federal Security Company, San Francisco, Cal. Six-ton refrigerating machine and direct expansion piping, to be installed at Sacramento, Cal.

Beaven-Jackson Lumber and Veneer Company, Evergreen, Ala. Twelve-ton ice-making plant, with improved flooded freezing system and distilling system.

Williamsport Artificial Ice Company, Williamsport, Pa. Changing present freezing system to improved flooded freezing system.

L. M. Greenawalt, manufacturer of ice cream, Hagerstown, Md. Eighteen-ton refrigerating compression side, 2-ton freezing system, triple-pipe brine cooling system and direct expansion piping.

City Leasing Company, New York, N. Y. Eighty-ton refrigerating compression side, triple-pipe brine cooling system and brine piping for storage boxes, to be installed in New Vanderbilt Hotel, Fourth avenue and 34th street, New York City.

Ernest F. Rusch, wholesale beer, Pittsburg, Pa. Twenty-ton refrigerating machine and direct expansion piping for beer storage.

Lewistown Ice and Storage Company, Lewistown, Pa. Direct expansion piping for storage rooms.

F. W. Martz, ice and cold storage, Boonsboro, Md. Brine piping for ice storage.

Thomasville Ice and Manufacturing Company, Thomasville, Ga. Thirty-ton ice-making plant, with improved flooded freezing system and distilling system.

Turner Bros. & Co., rice farmers, China, Tex. Four-ton ice-making plant.

Western Ice and Fruit Cooling Company, Oroville, Cal. Twenty-ton ice-making compression side, 15-ton improved flooded freezing

ing system, 15-ton distilling system and brine piping for ice storage room.

Torreon Mercantile Company, Valerdena, Durango, Mexico. Three-ton ice-making plant with freezing and distilling system.

Sealy Cotton Company, Sealy, Tex. Ammonia Compressors to replace those of another make and 13-ton improved flooded freezing system, to be installed in ice factory.

John Hague, contracting engineer, St. Louis, Mo. Six-ton refrigerating compression side, to be installed for Gregor Fleck & Son, butchers, Nokomis, Montgomery County, Ill.

Peter & Kohler's Swiss Chocolate Company, Fulton, N. Y. Twenty-ton refrigerating machine.

John Hague, contracting engineer, St. Louis, Mo. Two-ton refrigerating compression side, to be installed for L. B. Radeacker, Cedar Hill, Mo.

NEW SAUSAGE OUTFITS.

Chicago, the packing centre of the world, is always looking for the best and most profitable machinery to take the place of the slower and less practical. Within the last few months quite a number of the most prominent sausage makers in Chicago have installed the complete "Boss" electrically-equipped sanitary sausage outfits. Others have bought the various single machines, such as "Boss" cutters, "Boss" mixers and "Boss" pneumatic stuffers. The universal satisfaction that these equipments and various machines are giving to those who have them is continually bringing orders from other sausage makers who heretofore have not been familiar with the merits of these machines. It is only necessary to see these machines in operation, and to know the satisfactory results, to convince every interested sausage maker.

BRECHT EQUIPS PACKING PLANTS.

The Natchez Packing Company's plant at Natchez, Miss., is nearing completion, and will shortly be in full operation. This is a modern sanitary packing-house in every particular. The Brecht Company furnished and installed the equipment throughout, even to the cold storage doors.

The Brecht Company has a hand in very nearly every packing-house proposition that arises nowadays. At the present time the Brecht Company is executing equipment orders for four packing plants and one refinery. One of the propositions is represented with six figures, and is said to be the largest packing-house equipment order ever placed with one company. None save a company of great resources could swing such a proposition as this in connection with an annual business of more than two million dollars.

COCHRANE CHEMICAL CO. MOVES.

The Cochrane Chemical Company, of Boston, manufacturers of ammonia well known in the trade, are preparing to occupy their handsome new quarters in the Marshall Building, No. 40 Central street, Boston, on the day after New Year's. Their business has increased to such an extent that they were compelled to seek larger quarters, and their new location is one of the finest in Boston for their purposes, in a handsome, new fireproof ten-story building facing three streets.

ICE AND REFRIGERATION

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NEW CORPORATIONS.

Helena, Mont.—The Helena Ice Company has been incorporated with a capital stock of \$50,000 by M. Fish and others.

Beaufort, N. C.—The Beaufort Ice Company has been incorporated with a capital stock of \$50,000 by M. C. Holland and others.

Sykesville, Md.—W. H. Forsythe and others have incorporated the Sykesville Creamery Association with a capital stock of \$6,500.

Rochester, N. Y.—The City Dairy Company has been incorporated with a capital stock of \$50,000 by R. J. Agate, P. Langwill and others.

Charlotte, N. C.—H. D. Kirkpatrick and A. H. Haddon have incorporated the Galloway Dairy Company with a capital stock of \$25,000.

Bar Harbor, Me.—The Brewer Ice Company has been incorporated with a capital stock of \$50,000 by C. S. Brewer and F. L. Brewer.

New Orleans, La.—The Union Brewing Company has been incorporated with a capital stock of \$225,000. Joseph Di Carlo is president.

Clarksburg, W. Va.—The Sanitary Ice Company has been incorporated with a capital stock of \$75,000 by M. E. Henderson, J. Patten and N. Knight.

ICE NOTES.

Ardmore, Okla.—A new creamery plant is to be erected here.

Port Clyde, Me.—Bicknell & Brennan are erecting a new ice house here.

Centerville, Ala.—E. W. Townsend contemplates establishing a 5-ton ice plant here.

New Oxford, Pa.—A large ice house belonging to T. E. Warner has been destroyed by fire.

Luling, Tex.—The Luling Ice and Refrig-

erator Company has filed a certificate of dissolution.

Crane, Mo.—It is reported that George Stone of Sapulpa, Okla., will establish an ice plant here.

Corry, Pa.—Thomas Shannon is organizing a company here to be known as the Independent Ice Company.

Sykesville, Md.—The Sykesville Ice and Refrigerating Company is being formed to establish an ice plant.

Vicksburg, Miss.—The Delta Ice and Cold Storage Company has awarded contract for the erection of its plant.

Riverside, Cal.—Plans have been completed for the new creamery plant to be erected by the Riverside Dairy Company.

Port Arthur, Tex.—The Port Arthur Water Company contemplates erecting an additional building and installing a 50-ton ice plant.

Etowah, Tenn.—T. F. Peck and others are promoting the establishment of an ice plant, waterworks system and electric light plant.

Chattanooga, Tenn.—The Hill Dairy Company has increased its capital stock to \$60,000, and will erect a plant and install 100-ton ice and cold storage plant.

Atlanta, Ga.—The Morris & Jenkins Ice Manufacturing Company will establish an ice plant on the property formerly owned by the National Ice Manufacturing Company. The cost is to be \$50,000.

Batavia, N. Y.—Bids will be received up to Jan. 4, 1911, by F. Park Lewis, president of the Board of Managers of the New York State School for the Blind for the installation of a refrigerating plant in that institution.

Temple, Tex.—At the annual meeting of the stockholders of the Temple Ice and Refrigerating Company recently held in this city the former officers were re-elected, as follows: President, P. L. Downs, of Temple; vice-president, N. M. Scott, of St. Louis; secretary-treasurer and manager, J. C. Mitchell, of Temple.

REFRIGERATION IN POULTRY MARKET.

(Continued from page 16.)

room is for a minimum time only. If, however, they must be held for several days before the carload is accumulated, as is the case in a small house or in the dull season, it has been found advisable to box as soon as the stock is thoroughly chilled and then to hold at the lowest available chill room atmosphere; or, if a freezing room is part of the packinghouse equipment, to transfer the boxes to it for from twenty-four to forty-eight hours before loading in the refrigerator car.

When the freezer, between 0 degs. and 15 degs. Fahr., is to be used for holding, the

boxes should be so placed in it that the air circulates freely around each one. This is accomplished generally by leaning the boxes at a sharp angle in a horizontal row rather than by placing them in a perpendicular pile, shifting each box forward or back of the median line in order to leave as much as possible of that box uncovered by its successor. This is known in the trade as "staggering" boxes.

Forty-eight hours in a good freezer will very thoroughly harden birds of the ordinary size packed not more than 12 to the box, and a number of such boxes in a refrigerator car is a valuable aid in the maintenance of an equably cold temperature.

Poultry Refrigerator Cars.

The facilities of a refrigerated killing and packinghouse such as here discussed will avail but little in the getting of good poultry to market if it is not supplemented by a system of transportation which will maintain a constant low temperature for a sufficient length of time to carry the chilled goods to the market center. It is the aim of the refrigerator car service to maintain such temperatures for such lengths of time that products which are a thousand miles or more from the point of consumption can be conveyed there in good order.

For the satisfactory transportation of dry chilled poultry it is advisable to use fine ice mixed with from 10 to 15 per cent. of salt in the bunkers of the refrigerator cars the year round. If the car is built with sufficient insulation, and if it is in good order—that is, with tight-fitting doors, unbroken lining, etc.—ice and salt will maintain a temperature in the middle of the car, 4 feet from the floor, of 40 degs. Fahr. (4 degs. Cent.) or under.

If the car is to be filled with poultry alone, and if part of the carload has been in a freezer for forty-eight hours or more, the loading is a comparatively simple matter, because the most recently killed stock is put in the lowest layers next the bunkers, where the temperature will frequently fall to 10 degs. Fahr. After the air around the top layer, 4 feet from the floor, next the bunker, will have a temperature not exceeding 30 degs. Fahr.

The boxes which have been in the freezer are then loaded in the central part of the car and packed together as tightly as possible, serving as a source of cold where it is most needed, namely, in the middle of the car, where the refrigeration from the bunkers is least.

Making Up Mixed Cars.

If the car is to be loaded with a mixture of poultry and eggs, as very frequently happens, the problem is much more complicated. If ice and salt are used in the bunkers, and if the poultry and eggs go into the car well chilled, the temperature may be sufficiently low to crack the eggs. If, on the other hand, salt is not used with the ice, it becomes a difficult matter to keep the poultry sufficiently cold to carry without deterioration if the haul is a long one.

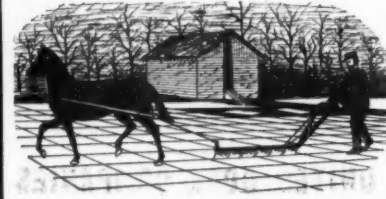
If such mixed cars are to be handled, and this is oftentimes a commercial necessity, it is advisable to chill the poultry as thoroughly as possible, piling the boxes low in the car and against the ice bunkers. The eggs should be artificially chilled to as low a temperature as possible before they are shipped, and they should then be placed in the middle and upper layers of the load.

Since the ice bunkers are at either end of the car, it follows that every additional foot away from them will mean a rise in temperature; and since there is no method of inducing artificial circulation in general use, by which the heavy cold air at the bottom of the car can be forced to the upper part, it follows also that every foot above the floor

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BALTIMORE, Jos. S. Wernig.
BIRMINGHAM, Kates Transfer & Storage Co.
BOSTON, 120 Milk St., Chas. P. Duffee.
BUFFALO, Keystone Warehouse Co., Jacob House & Son.
CHICAGO, F. C. Schapper, Wakem & McLaughlin.
CINCINNATI, Pan Handle Storage Warehouse, The Burger Bros. Co.
CLEVELAND, General Cartage & Storage Co., Henry Bollinger.
DETROIT, Riverside Storage & Cartage Co., Ltd., Newman Brothers, Inc.
DALLAS, Oriental Oil Co.
FORT WORTH, Western Warehouse Co.
HOUSTON, Texas Warehouse Co.
INDIANAPOLIS, Railroad Transfer Co.
JACKSONVILLE, St. Elmo, W. Acosta.
KANSAS CITY, Colamco Storage & Forwarding Co.
LIVERPOOL, Peter R. McQuile & Son.
LOS ANGELES, United Iron Works.

LOUISVILLE, Louisville Public Warehouse Co.
MEMPHIS, Patterson Transfer Co.
MILWAUKEE, Central Warehouse.
MEXICO, D. F., Ernst O. Heinsdorf.
NEWARK, Brewers' & Bottlers' Supply Co.
NEW ORLEANS, Iron Warehouses.
NEW YORK, Boessler & Hasselacher Chemical Co.
NORFOLK, Nottingham & Wrenn Co.
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PHILADELPHIA, Henry Bower Chemical Mfg. Co.
PITTSBURGH, Pennsylvania Transfer Co., Ltd., Mueller & Kusen.
PROVIDENCE, Rhode Island Warehouse Co., Edwin Knowles.
ROCHESTER, Rochester Carting Co.
ST. LOUIS, McPheters Warehouse Co., Pillsbury, Becker Eng. & Sup. Co.
SAVANNAH, Benton Transfer Co.
SAN FRANCISCO, United Iron Works.
SPOKANE, United Iron Works.
SEATTLE, United Iron Works.
TOLEDO, Moreton Truck & Storage Co.
WASHINGTON, Littlefield, Alvord & Co.

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

means a rise in temperature. The mistake is frequently made of packing goods too high in a refrigerator car. Where great efficiency is necessary, as in the handling of poultry, the height of the load should be not more than 4 feet.

The railroads have established icing stations where the cars are inspected and iced as conditions demand or as the instructions of the shipper specify.

Insulation of Cars.

The temperature throughout long hauls and in different parts of the car has been studied by means of thermographs. Great variations are observed, due, of course, to the construction of the car, the atmospheric temperature, and the temperature of the goods being carried.

The refrigerator cars used by the various railroads, or even by the same road, differ chiefly in the degree of insulation furnished. Thus the cars may vary in efficiency because of lighter construction and insulation or because of a variation in the insulating material itself.

The tendency on the part of the railroads at the present time is to increase insulation. Cars are built more heavily, and much greater care is given to the selection and amount of the insulating material. There is considerable variation, also, in the construction of the compartments at the ends of the car for holding the ice, or the ice and salt, upon which refrigeration depends. These "ice bunkers" are built with the hope that their construction will produce some circulation of

the cold air in the loaded car. At the present time this is one of the problems at which the railroads are diligently working, and there are numbers of types of experimental cars now being tried, all having this object in view.

The efficiency of a car is affected also by its ability to withstand the usual wear and tear of traffic. Frequently doors are jarred, rendering the insulation about them imperfect; joints crack, or the shipper, to prevent his load from shifting, may drive heavy spikes into the walls of the car, thereby doing great damage to the insulation.

Thermograph Records.

To show the variation in temperature take a single car which had suffered hard usage, and which was very badly insulated about the doors. It was iced for twenty-four hours before loading with finely chopped ice mixed with 10 per cent. of salt, and loaded in the center with eggs which had been chilled before shipping, while at the bunker ends were boxes of chilled poultry.

The temperature record of the air of the car around the upper layer of poultry boxes next to the eggs, which occupied about the width of the door space in the middle of the car, showed that the temperatures varied between 45 degs. and 50 degs. Fahr., and that nearly nine hours were required before the minimum temperature was reached. The car temperature in the upper layer of boxes at the bunker ends varied from 25 degs. to 35 degs. Fahr., with generally the maintenance of a temperature less than 30 degs. Fahr.

The temperature maintained on the floor of the car next to the ice bunker would lie between 10 degs. and 20 degs. Fahr., while the maximum is not over 25 degs. Fahr.

The type of car now prevailing, if it is in good condition, will maintain a temperature of less than 40 degs. Fahr. opposite the doors and not more than 4 feet above the floor, provided the refrigerant be fine ice mixed with 10 or 15 per cent. of salt, and the load has been thoroughly chilled before it is shipped. This record is constantly made during hot summer weather. During the winter time the temperatures, under the same conditions, are commonly below 35 degs. Fahr., and are often between 28 degs. and 30 degs. Fahr.

It will be seen from these statements concerning the temperatures maintained in transit that, as previously indicated, the packer must suit his chilling to a certain extent at least to the next step in the handling of his goods. This is well illustrated by the temperature history of the dressing and shipping of a carload of chickens from the packinghouse to the market during summer weather, when, for at least a portion of the day, the atmospheric temperature was between 85 degs. and 95 degs. Fahr.

The fowls were in chill rooms for a period of six to twelve hours, then in the packing room, where the temperature varied from 23 degs. to 25 degs. Fahr. They were then placed in a car which had been chilled for twenty-four hours with fine ice and 10 per cent. of salt. Then they had a 48-hour haul to market. At the end of the first day the temperature was rising markedly, reaching a maximum of 41 degs. Fahr. At this point the icing station was reached, and, according to the instructions issued with the car, it was reiced and salted, whereupon the temperature within a space of five hours dropped to 34 degs. Fahr., and this was maintained uniformly to the end of the haul.

YORK

MANUFACTURING CO.
Largest Manufacturers of ICE MAKING and
REFRIGERATING MACHINERY in the World

AMMONIA FITTINGS ARE THE BEST

that it is possible to make, and owing to the special melting and annealing furnaces with which our foundry is equipped, are nearly double the tensile strength of those made in the ordinary way.

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PHILADELPHIA.....Central Const. & Supply Co., 140 N. Tenth St.
PITTSBURGH.....Greenwood Const. & Supply Co., 337 Water St.
BUFFALO.....Wegner Machine Co., Perry & Mississippi Sts.
CLEVELAND.....Cleveland Ice Machine Co.
CINCINNATI.....Queen City Supply Co., Elm & Pearl Sts.
ST. LOUIS.....Pillsbury-Becker Eng. & Supply Co., 200 N. Main St.
CHICAGO.....Westerlin & Campbell Co., 26-28 N. Clinton St.
ATLANTA.....York Manufacturing Co., 13 S. Forsyth St.
NEW ORLEANS.....Kavit & Biggar, 736 Conti St.
HOUSTON.....York Manufacturing Co., 710 Franklin Ave.
LOS ANGELES.....United Iron Works, 151 N. Los Angeles St.
OAKLAND.....United Iron Works, 2d & Jefferson Sts.
SEATTLE.....United Iron Works, 508 First Ave., So.
SPOKANE.....United Iron Works, R. R. & Stevens Sts.

IT'S UP TO YOU

If you want perfect insulation—the kind that'll keep the cold air right in the cooler—the kind that won't rot and don't require the installation of an enormous quantity to attain efficiency—

Then

Install

STAR CORK BOARD

UNITED CORK COMPANIES

HOBOKEN, N. J.

No fault could be found with the temperatures in this car for a two-day haul of chilled poultry. However, when the car arrived at its destination, and the boxes were opened, the poultry had so much moisture condensed on the surface that it was distinctly wet, a condition known in the industry as "sweating."

This condition is undesirable, in that it induces the growth of mold and hastens decay, unless the surfaces of the birds are promptly dried. It was caused by the fact that there was a difference of 17 degs. Fahr. between the temperature at which the birds left the packinghouse and the highest temperature reached during the haul. It would have been better in this case had the birds left the chill room with a temperature of 32 degs. Fahr.

(To be continued.)

CLASSES AND GRADES OF MEAT.

(Continued from page 16.)

are extensively shipped from the market to the country as feeders, whereas nearly all cattle of other classes sold at the large markets are slaughtered.

Classes of Heifer Carcasses.

Heifer carcasses are distinguished from steers by the bag (udder), and as a rule they have smaller bones, slightly more angular rumps, less development of lean flesh, and average somewhat less in weight. While the percentage of carcass weight in loins and ribs is frequently as high in heifers as in steers, the greater thickness of lean meat in those parts of the steer is greatly to his advantage. Further, the tendency in heifer beef is to carry the fat more largely in the form of kidney suet or "gobby" fat than steers in the same degree of finish; they are also flatter in the loin, fatter in the plate and more "neaky" than steers. Accordingly heifer beef is rated lower in the market than steers of corresponding grades.

The average heifer carcass is lighter in weight and lower in grade than the average

steer. Experts are not agreed as to the comparative quality of the two classes of beef, and it may be said that differences in color, texture and "substance" of flesh are not marked. The prevailing notion that heifer beef is in relatively higher favor in England than in America is true only so far as the best grades are concerned.

Heifer sides differ from cows in their immaturity, indicated by softer bones and brighter color of flesh; in shape, especially their less angular rumps, fuller loins and shorter necks; and in their smoother finish and smaller, firmer bags.

Heifers are sold principally in the side or quarter, owing to the demand for this beef for retail butcher trade. A considerable proportion of this class are yearlings, averaging 400 to 600 pounds. The regular run of heifers weigh 350 to 750 pounds, and are graded prime, choice, good and medium.

Prime heifers are selected according to practically the same requirements as prime steers, with special reference to full loins and rounds, compact form, smooth finish, short neck and light udder. They seldom have quite the thickness of flesh found in steers. The few carcasses of this grade which appear in the markets are usually seen in lots of choice and prime bullocks, in which case they may sell at a uniform price with the latter.

When sold separately they are discriminated against by most American dealers, on the ground that the steaks and roasts do not cut out as thick in the lean as those cut from steers, and that the proportion of waste fat is greater. Since this discrimination is not made in British trade, owing to its greater demand for fat steaks and roasts, prime and choice heifer carcasses are frequently exported.

Choice heifers are similar to choice steers except in the points mentioned in the preceding paragraph. As a class they are imperfect in finish and quality rather than in form and thickness as compared with prime heifers. Like the latter, they must be

strictly "maiden" heifers; that is, the carcass must bear no evidence of pregnancy. They are sold to city and country retail dealers, shipped east, and occasionally exported to Great Britain.

Good heifers are sides that are clearly above the average of the class, but lack either the finish, thickness or conformation, or all, required of a choice side. They must have sufficient covering and kidney fat to show that they have been fattened on a grain ration. Chicago retail dealers use a great deal of this grade of beef, and much of it is shipped to the smaller cities.

The medium or average heifer carcass is plain in conformation and deficient in flesh and finish. A marked deficiency in either of the three points renders a side medium which would otherwise grade good, and many of this grade are of the heavy weights (700-800 pounds) and somewhat "cowish" in general appearance. They are the lowest grade of heifer sides that can be entirely sold over the block of the ordinary retailer, and are to some extent made into wholesale cuts before being sold by the killer. This beef supplies the second class trade of which most retailers have more or less, and is used for the bulk of the trade in cheaper markets.

Common heifers have little covering of fat and only sufficient thickness of flesh to be used as cutters. This grade also includes many heavy heifers which are still more "baggy" and "cowish" than medium heifers. In fact, little distinction is made between common heifers and cows, as the differences are much less apparent than in higher grades, and in many cases are quite immaterial. Very few heifers are found among canners, and those that are so found are well represented by the illustration and description of canner cows.

(To be continued.)

Some of the best men in the business have obtained their present positions through a little "Wanted" advertisement on page 48 of The National Provisioner.

Armour's Anhydrous Ammonia

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☐ Absolutely pure and free from moisture and all foreign substances. Possesses low boiling point, therefore the greatest cold producing and ice making power. Manufactured solely from a mineral base. Every cylinder subject to your most rigid test before using. ☐ Descriptive booklet, with testimonials, furnished upon request. ☐ Stock depots at all convenient points throughout the United States.

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PHILADELPHIA—Armour & Co., 917 Noble St.
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

**Futures Strong—Hog Receipts Not Heavy—
Quality Fair—Cash Trade Quiet—Sentiment Mixed—Trade Already Awaiting the Government Report—Speculation Enormous at Times.**

It becomes more apparent as January approaches that there was entirely too much confidence displayed by those pessimistically inclined relative to the intrinsic worth of hog values, and of product, or at least the disposition to discount future happenings was too nearly unanimous, and consequently resulted in a badly oversold market. Present stocks of pork are at a minimum, while lard supplies are light, and stock on hand of ribs is far from burdensome, and as it is impossible to tell at the moment just what proportion of these stocks have been sold ahead, and are awaiting delivery, totals are misleading. With such conditions staring the shorts in the face, their nervousness is not to be wondered at, and the subsequent strength in the future market, resulting in new high levels being made for the movement, was the natural result.

The movement of hogs was also responsible for the upward trend of values, and, although arrivals are constantly increasing, receipts are still behind those of last year, and the inducement to make product is not decidedly enticing. Despite the efforts of large interests to depress prices at times, a spasmodic demand would always manage to crop up when weakness was shown, and the immediate result was a gain in values, with prominent packing interests frequently identified on the buying side, which was

taken as evidence of the fact that the most profitable course to pursue would be to cover shorts in the future market, rather than go scrambling for hogs, probably advancing the price of the latter, going to the expense of manufacturing, and then also the trouble of delivering the same on contracts.

The consensus of opinion is that receipts of hogs will gradually increase, but this, of course, would be more or less natural. It was pointed out that earlier in the season, when high prices for hogs were prevailing farmers were disposed to market their hogs freely, disregarding light weight, but as the value of cattle in general decreased, and at the same time corn grew cheaper, the holding tendency on the part of hog raisers grew stronger. Therefore, as prices have rallied considerably from the low, and naturally hogs are gaining in weight, a freer movement can be expected, with the prices to be obtained largely governed by the demand shown. The fact that stocks at all points are rather light is an argument in favor of the maintenance of values, while it is thought that as soon as many of the speculative factors have been eliminated from the situation, a more favorable cash position may develop.

At present demand for the cash article is rather light, owing to the advance recently scored in prices, but there are many predictions of an improvement after the first of the year. If this betterment is to materialize, a great deal will depend upon the stability of values, as it was demonstrated several weeks ago, that when prices were declining sentiment was extremely bearish.

The action, therefore, of consuming interests at that time is taken by many to indicate that if a good undertone, without the help of manipulation, can be maintained in the market, the situation would gradually right itself to actual considerations.

In the meantime there are still many bears on the situation, of the opinion that the bullish conditions of today will be the bearish factors of the future. They confidently claim that raisers of hogs will be disappointed when marketing time comes, and, as usual the rush to sell will be general, while they admit that the holding tendency at present being indulged in is a strengthening factor at the present time. They point out, however, that packers are aware of the situation, in regard to the number of hogs on the farms, and that the statement made by many authorities that there are a great number of little pigs growing rapidly, should not be forgotten. However, it must be said that while shorts are at present being punished, there is little aggressiveness noted by other bears, who have been confining their operations to the May delivery.

The mixed situation, therefore, relative to available supplies, can only be cleared by an official estimate, and although it is still rather early to anticipate a government report on January 25, that disposition has already been manifested in many quarters. On that date an estimate of the number of hogs and other live stock on the farms on January 1, will be given, as will the value of hogs.

Packing of hogs for the past week amounted to 530,000 against 545,000 the pre-

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LARD AND REFINING COMPANY

NEW YORK
Offices: 27 Beaver Street

Refiners of the Celebrated
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**PURE
REFINED
LARD**



vious week, 695,000 a year ago, and 710,000 two years ago.

Latest exports showed that for the week lard exceeded those of the same period last year by approximately 775,000 lbs.; pork by 1,580 bbls., while meats showed a decrease of 872 boxes.

BEEF.—A fair demand is reported, especially for fresh cuts. Family, \$17.50@18.50; mess, \$14@15; extra India mess, \$29@30.

PORK.—Hog arrivals are smaller than expected. Fair demand reported. Mess is quoted at \$21.50@22; clear, \$20@22, and family, \$23@24.50.

LARD.—Strength at the West has had a sympathetic effect. Supplies light; but demand also quiet. City steam, \$10.50; Western \$11.20; Middle West, \$11.10@11.20; Continent, \$11.55; South American, \$12; Brazil, kegs, \$13; compound, 8½¢@9c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, Dec. 21, 1910:

BACON.—Antwerp, Belgium, 5,000 lbs.; Barbados, W. I., 1,215 lbs.; Cristobal, Panama, 3,330 lbs.; Ceara, Brazil, 1,800 lbs.; Drontheim, Norway, 256,843 lbs.; Genoa, Italy, 12,550 lbs.; Glasgow, Scotland, 59,073 lbs.; Hamilton, W. I., 3,660 lbs.; Hull, England, 12,600 lbs.; Hango, Russia, 12,725 lbs.; Kingston, W. I., 560 lbs.; Liverpool, England, 1,152,642 lbs.; London, England, 6,000 lbs.; Marseilles, France, 7,585 lbs.; Matanzas, Cuba, 45,809 lbs.; Nuevitas, Cuba, 18,008 lbs.;

Para, Brazil, 35,310 lbs.; Port Limon, C. R., 519 lbs.; Rio Janeiro, Brazil, 792 lbs.; Stockton, England, 2,778 lbs.; Stockholm, Sweden, 25,697 lbs.; Santiago, Cuba, 27,586 lbs.

HAMS.—Antwerp, Belgium, 57,500 lbs.; Barbados, W. I., 2,285 lbs.; Cartagena, Colombia, 600 lbs.; Cayenne, French Guiana, 2,307 lbs.; Cristobal, Panama, 8,526 lbs.; Ciudad Bolivar, Venezuela, 1,624 lbs.; Demerara, British Guiana, 3,216 lbs.; Guayaquil, Ecuador, 2,232 lbs.; Glasgow, Scotland, 225,500 lbs.; Hamilton, W. I., 21,396 lbs.; Hull, England, 141,070 lbs.; Havana, Cuba, 8,418 lbs.; Kingston, W. I., 4,982 lbs.; Liverpool, England, 647,086 lbs.; London, England, 59,024 lbs.; Macoris, S. D., 4,664 lbs.; Matanzas, Cuba, 10,367 lbs.; Maracaibo, Venezuela, 18,876 lbs.; Manila, P. I., 997 lbs.; Martinique, W. I., 4,733 lbs.; Nuevitas, Cuba, 1,956 lbs.; Para, Brazil, 6,862 lbs.; Paramaribo, Dutch Guiana, 6,398 lbs.; Port Limon, C. R., 1,402 lbs.; St. Thomas, W. I., 7,218 lbs.; Santiago, Cuba, 10,543 lbs.; Southampton, England, 3,390 lbs.; Trinidad, W. I., 10,281 lbs.

LARD.—Amsterdam, Holland, 4,961 lbs.; Alexandria, Egypt, 1,760 lbs.; Antwerp, Belgium, 313,084 lbs.; Accra, Africa, 11,564 lbs.; Aberdeen, Scotland, 49,862 lbs.; Brindisi, India, 7,600 lbs.; Bordeaux, France, 115,550 lbs.; Buenaventura, Colombia, 15,483 lbs.; Bristol, England, 32,675 lbs.; Barbados, W. I., 11,038 lbs.; Corinto, Peru, 5,000 lbs.; Cartagena, Colombia, 10,391 lbs.; Cayenne, French Guiana, 2,400 lbs.; Catania, Sicily, 23,100 lbs.; Colon, Panama, 4,075 lbs.; Cristobal, Panama, 1,775 lbs.; Curacao, Leeward Islands, 851 lbs.; Callao, Peru, 2,549 lbs.; Demerara, British Guiana, 23,411 lbs.; Genoa, Italy, 16,500 lbs.; Glasgow, Scotland, 90,862 lbs.; Gibraltar,

Spain, 5,600 lbs.; Hamilton, W. I., 6,673 lbs.; Havana, Cuba, 45,089 lbs.; Hamburg, Germany, 295,252 lbs.; Hull, England, 451,040 lbs.; Havre, France, 292,388 lbs.; Iquique, Chile, 4,800 lbs.; Koenigsburg, Germany, 50,400 lbs.; Kingston, W. I., 890 lbs.; Leith, Scotland, 17,500 lbs.; Liverpool, England, 2,758,848 lbs.; London, England, 270,790 lbs.; Marseilles, France, 35,373 lbs.; Messina, Sicily, 5,550 lbs.; Matanzas, Cuba, 27,258 lbs.; Manila, P. I., 1,200 lbs.; Martinique, W. I., 3,137 lbs.; Macoris, S. D., 13,612 lbs.; Newcastle, England, 56,000 lbs.; Naples, Italy, 16,750 lbs.; Nuevitas, Cuba, 29,897 lbs.; Palermo, Sicily, 36,800 lbs.; Port Limon, C. R., 4,390 lbs.; Para, Brazil, 10,619 lbs.; Rotterdam, Holland, 484,577 lbs.; St. Thomas, W. I., 12,751 lbs.; Southampton, England, 126,486 lbs.; Stettin, Germany, 808,328 lbs.; Santiago, Cuba, 28,760 lbs.; Trinidad, W. I., 72,636 lbs.; West Hartlepool, England, 87,500 lbs.

LARD OIL.—Genoa, Italy, 40 bbls.; Nuevitas, Cuba, 150 gals.

PORK.—Barbados, W. I., 65 bbls.; Cayenne, French Guiana, 11 bbls.; Ciudad Bolivar, Venezuela, 5 bbls.; Demerara, British Guiana, 215 bbls.; Glasgow, Scotland, 25 bbls.; Hamilton, W. I., 17 bbls.; Kingston, W. I., 125½ bbls.; Liverpool, England, 280 bbls.; London, England, 25 bbls.; Macoris, S. D., 17 bbls.; Paramaribo, Dutch Guiana, 227 bbls.; St. Thomas, W. I., 12 bbls.; Trinidad, W. I., 151 bbls., 56 tcs.

SAUSAGE.—Genoa, Italy, 50 pgs.; Havre, France, 105 bxs.; Southampton, England, 20 pa.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Saturday, Dec. 17, 1910, with comparative tables:

To—	PORK, BBLs.		From Nov. 1, 1910.
	Week Dec. 17, 1910.	Week Dec. 18, 1909.	
United Kingdom...	1,245	747	3,671
Continent	135	135	1,211
So. & Cen. Am.	427	322	3,017
West Indies	695	468	6,162
Br. No. Am. Col.	287	1,664
Other countries ..	36	67
Total	2,690	1,672	15,792

MEATS, LBS.			
United Kingdom...	5,449,250	6,672,900	33,626,935
Continent	43,000	128,100	1,939,325
So. & Cen. Am.	217,075	76,725	1,094,550
West Indies	370,325	89,600	2,075,215
Br. No. Am. Col.	5,600	32,400
Other countries ..	37,625	50,400
Total	6,122,575	6,967,325	38,818,825

LARD, LBS.			
United Kingdom...	3,784,800	5,533,670	26,737,298
Continent	2,434,200	1,819,600	14,919,900
So. & Cen. Am.	505,400	124,000	2,757,800
West Indies	1,579,600	424,300	7,629,850
Br. No. Am. Col.	8,430	120	33,785
Other countries ..	49,400	3,900	320,950
Total	8,361,830	7,905,590	52,399,673

RECAPITULATION OF THE WEEK'S EXPORTS.			
	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	2,456	2,535,900	5,710,700
Boston	19	367,500	372,830
Philadelphia	5	88,000	348,000
New Orleans	160	137,000	672,000
Total week	2,690	6,122,575	8,361,830
Previous week ...	2,246	5,649,675	9,578,743
Two weeks ago ...	3,354	6,773,050	9,103,292
Cor. week last y'r	1,672	6,967,325	7,905,590

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, 1910, to Dec. 17, 1910.		Same time last year.	Changes.
	1910.	1909.		
Pork, lbs.	3,158,400	3,364,800	Dec.	208,400
Meats, lbs.	38,818,825	33,323,915	Dec.	14,505,090
Lard, lbs.	52,399,673	50,430,957	Inc.	1,968,716

OCEAN FREIGHTS.

	Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per 100 lbs.
Beef, per tierce	15/	15/	24c.
Oil Cake	7/6	10c.	211c.
Bacon	15/	15/	24c.
Lard, tierces	15/	15/	24c.
Cheese	20/	25/	48c.
Canned meats	15/	15/	24c.
Butter	25/	30/	48c.
Tallow	15/	15/	24c.
Pork, per barrel	15/	15/	24c.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, Dec. 17, 1910, as shown by Williams & Terhune's report are as follows:

Steamer and Destination.	Oil		Cottonseed		Bacon and Cheese		Hams and Tallow		Beef, Pkgs.	Pork, Bbls.	Tes. Bbls.	Lard, Pkgs.
	Cake, Bbls.	Oil, Bbls.	Boxes.	Bbls.	Boxes.	Boxes.	Pkgs.	Pkgs.				
Cedric, Liverpool.....	1721	402	447	656	6159
Caronia, Liverpool.....	1646	125	1125	1403	5025
Pannonia, Liverpool.....	1336	500
*Minnehaha, London.....	25	121	220	4250
*Philadelphia, Southampton.....	97	50	950
Idaho, Hull.....	350	840	70	63	2720	8430
Chicago City, Bristol.....	25	550
*Caledonia, Glasgow.....	55	625	35	250	425
Kaiserin Aug. Victoria, Hamburg.....	185	313	440	2640
Nieuw Amsterdam, Rotterdam.....	8900	855	1090	500
Lapland, Antwerp.....	2736	230	70	56	260	4845
Kaiser Wil. der Grosse, Bremen.....	26
Niagara, Havre.....	10399	330
La Gasconne, Havre.....	448	175	157	295
La Lorraine, Havre.....	110	558
Roma, Marseilles.....	385	660	60	175
Duca di Genova, Mediterranean.....	100
Prinzess Irene, Mediterranean.....	35	10	160	1037
Buenos Aires, Mediterranean.....	25	5
Total	24204	2515	350	5180	1011	1691	7576	36439
Last week	14466	11247	1184	6017	327	983	751	5982	37539
Same time in 1909.....	36715	8675	300	6474	20	1142	663	6905	39142

*Cargo estimated by steamship company.

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TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—While the volume of business the past week has been small, which is not surprising, in view of the present season of the year, a better feeling was just beginning to take hold, which suddenly terminated. The advance in hog and lard values was having a sympathetic influence, but the foreign situation as reported toward the close of the week rather upset the calculations, and did much to increase the waiting sentiment so perceptibly noticeable since prices have declined from 8 cents.

At the last London auction sale there were a thousand casks offered which, coming in face of only a limited demand, resulted in a decline of sixpence, whereas many interests expected higher cables from that source. Only 440 casks were absorbed, and the opinion seemed to be mixed as to whether the heavy offerings restricted the demand and caused the subsequent decline in price, or whether the small demand was responsible for the lower range of values.

Prices continue decidedly out of line, as far as any prospects of an export business are concerned, and since last spring, when the latest business was transacted with foreigners, prices have never been dangerously near a working basis. At times a tendency was shown to draw closer together, but as the foreign oil situation is not particularly strong, not much progress has been made in the way of a readjustment. Small supplies are having a little effect, but the general disposition is to await a lead, which at present does not seem to be forthcoming.

Quotations: City tallow, prime, $7\frac{1}{2}$ ¢ in hds.; country as to quality and packages, $7\frac{1}{2}$ ¢@8¢; specials, $8\frac{7}{8}$ ¢@ $8\frac{1}{4}$ ¢. nom. tcs.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

STEARINE.—Although compound lard has been in fair demand, and cottonseed oil values have risen, the effect on stearine has not been very important. It is true that the undertone has firmed somewhat, and a slight advance has occurred in values, but nevertheless there seems to be disappointment in some quarters over the small proportion of improvement shown, when the many favorable factors are taken into consideration. The solution of this problem seems to be that sufficient stocks were on hand, and while they may be depleted somewhat, as a result of increased use, there has been no decided disposition to replenish heavily at the present time.

OLEO OIL.—Business is very quiet. New York extras, 10 $\frac{1}{4}$ ¢.

LARD STEARINE.—A general absence of demand is noted. Prices about steady at 11 $\frac{1}{2}$ ¢.

SOYA BEAN OIL.—A waiting tendency is being displayed, although prices are fairly well maintained. Spot is quoted at $7\frac{1}{4}$ ¢@ $7\frac{1}{2}$ ¢; to arrive, $7\frac{1}{4}$ ¢@ $7\frac{3}{4}$ ¢.

GREASE.—The holiday season is making itself in the way of new business. Quotations in New York: Yellow, $6\frac{1}{2}$ ¢@ $6\frac{3}{4}$ ¢; bone, $6\frac{1}{4}$ ¢@ $7\frac{1}{4}$ ¢; house, $6\frac{3}{4}$ ¢@ $6\frac{7}{8}$ ¢; "B" and "A" white, $7\frac{1}{2}$ ¢@ $7\frac{3}{4}$ ¢, nominal.

GREASE STEARINE.—Dullness prevails, with little interest showing. Yellow, $6\frac{1}{2}$ ¢@ $7\frac{1}{4}$ ¢, and white at $7\frac{1}{4}$ ¢@ $7\frac{3}{4}$ ¢.

COCOANUT OIL.—Demand is very quiet, and stuff to arrive is offered somewhat more freely. Quotations: Cochin, spot, 10 $\frac{1}{2}$ ¢@10 $\frac{3}{4}$ ¢; December and January shipment, $9\frac{3}{4}$ ¢@10¢; Ceylon, spot, $9\frac{1}{2}$ ¢; shipment, $9\frac{1}{2}$ ¢@ $9\frac{3}{4}$ ¢. for December and February.

PALM OIL.—But little change is noted in the situation. The tendency is to hold off until after the holidays. Prices in New York are: Prime red, spot, $7\frac{3}{4}$ ¢@ $7\frac{7}{8}$ ¢; do. to arrive, $7\frac{7}{8}$ ¢@ $7\frac{3}{4}$ ¢; Lagos, spot, $8\frac{1}{4}$ ¢; do. to arrive, 8¢; palm kernels, $9\frac{1}{2}$ ¢@ $9\frac{3}{4}$ ¢; to arrive, $8\frac{3}{4}$ ¢@9¢.

CORN OIL.—Freer offerings in face of a quiet demand is reflected in values. Prices are quoted at \$6.90@7.

NEATSFOOT OIL.—Business for home consumption is good but quiet for export. Quotations: For 20 cold test, 95¢; 30 do., 86¢; 40 do., water white, 82¢; prime, 69¢@70¢; low grade off yellow, 63¢.

LARD OIL.—Offerings continue light. Prices are quoted at 97¢@\$1.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, Dec. 21, 1910:

BEEF.—Antwerp, Belgium, 31 bbls.; Accra, Africa, 10 bbls.; Bremen, Germany, 26 bbls.; Barbados, W. I., 70 bbls.; Colon, Panama, 25 bbls.; Cayenne, French Guiana, 200 bbls.; Cristobal, Panama, 141,123 lbs., 45 bbls.; Cardiff, Wales, 25 bbls.; Curacao, Leeward Islands, 5 bbls.; Ciudad Bolivar, Venezuela, 10 bbls.; Demerara, British Guiana, 404 bbls.; Glasgow, Scotland, 102 tcs.; Hamilton, W. I., 115,144 lbs., 31 bbls., 9 tcs.; Hamburg, Germany, 290 bbls.; Hull, England, 15 bbls., 45 tcs.; Kingston, W. I., 20 bbls., 8 tcs.; Liverpool, England, 235,080 lbs., 425 tcs.; London, England, 551,011 lbs., 35 tcs.; Martinique, W. I., 83 bbls.; Macoris, S. D., 6 bbls.; Paramaribo, Dutch Guiana, 624 bbls., 18 tcs.; Southampton, England, 141,174 lbs.; Singapore, Straits Settlement, 11 bbls.; St. Thomas, W. I., 30 bbls.; Trinidad, W. I., 23 bbls., 27 tcs.

OLEO OIL.—Alexandria, Egypt, 5 cs.; Bergen, Norway, 110 tcs.; Constantinople, Tur-

key, 25 tcs.; Fredrickshold, Norway, 70 tcs.; Glasgow, Scotland, 25 tcs.; Genoa, Italy, 90 tcs.; Hamburg, Germany, 470 tcs.; Havana, Cuba, 10 tcs.; Liverpool, England, 105 tcs.; Rotterdam, Holland, 754 tcs.; Stavanger, Norway, 150 tcs.

OLEOMARGARINE.—Barbados, W. I., 18,620 lbs.; Cartagena, Colombia, 3,000 lbs.; Colon, Panama, 6,920 lbs.; Hamilton, W. I., 5,460 lbs.; Kingston, W. I., 3,732 lbs.; Paramaribo, Dutch Guiana, 1,000 lbs.; Port Antonio, W. I., 3,900 lbs.; St. Thomas, W. I., 5,075 lbs.; Santiago, Cuba, 1,440 lbs.; Trinidad, W. I., 9,800 lbs.

TALLOW.—Demerara, British Guiana, 12,976 lbs.; London, England, 41,555 lbs.; Rotterdam, Holland, 34,000 lbs.

TONGUE.—Cristobal, Panama, 5 bbls.; Kingston, W. I., 7 bbls.; Liverpool, England, 612 pa.

CANNED MEAT.—Bristol, England, 200 cs.; Barbados, W. I., 28 cs.; Ciudad Bolivar, Venezuela, 54 cs.; Demerara, British Guiana, 37 cs.; Glasgow, Scotland, 595 cs.; Hamilton, W. I., 505 cs.; Hull, England, 540 cs.; Kingston, W. I., 108 pa.; Liverpool, England, 300 cs.; London, England, 561 cs., 15 pa.; Macoris, S. D., 73 cs.; Maracaibo, Venezuela, 42 pa.; Manila, P. I., 392 cs.; Newcastle, England, 100 cs.; Para, Brazil, 50 cs.; Santiago, Cuba, 24 pa.; St. Thomas, W. I., 75 cs.; Southampton, England, 200 cs.; Trinidad, W. I., 79 cs.

POTASH SITUATION NEAR A CRISIS.

Reports from Washington this week were that the potash situation is becoming rather acute, but President Taft still hopes that some satisfactory arrangement with Germany can be reached. The question will probably be taken up again by the Cabinet. The state of the negotiations has not been made public, because the President believes that publicity at this time might interfere with their success.

A delegation of Southern Congressmen called on President Taft to urge drastic action in retaliation against Germany because of the increased export duty on potash shipped to the United States. The party included Senators Percy, of Mississippi; Fletcher, of Florida; Terrell, of Georgia, and Overman, North Carolina, and Representative Lever, of South Carolina. They declared that the increased price of potash in fertilizers would greatly enhance the cost of farming in the South, and would result in increased prices of farm products all along the line.

SOYA BEAN OIL

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PACKERS' TARIFF MEETING.

The following have been named as delegates to represent the American Meat Packers' Association at the convention of the National Tariff Commission Association, to be held at the New Willard Hotel, Washington, D. C., January 11 and 12, 1911: President, Joseph Allerdice, Indianapolis, Ind.; vice-president, E. W. Penley, Auburn, Me.; secretary, George L. McCarthy, New York, N. Y.; treasurer, George Zehler, Cincinnati, Ohio; George A. Hormel, Austin, Minn.; Gustav Bischoff, Sr., St. Louis, Mo.; Jacob Beiswanger, Philadelphia, Pa.; Charles H. Ogden, Pittsburg, Pa.; L. H. Fuhrman, Buffalo, N. Y.; F. T. Fuller, Chicago, Ill.; N. O. Newcomb, Cleveland, Ohio; A. G. Glick, Marshalltown, Ia.; Sydney E. Sinclair, Cedar Rapids, Ia.

This comprises the executive committee of the association, which will hold its meeting the previous day in Washington.

THE MEAT QUESTION IN AUSTRIA.

The chief of the department of veterinary science at the Prague University recently delivered a lecture in which he stated the reasons why Bohemia is especially interested in the import of foreign meats into Austria.

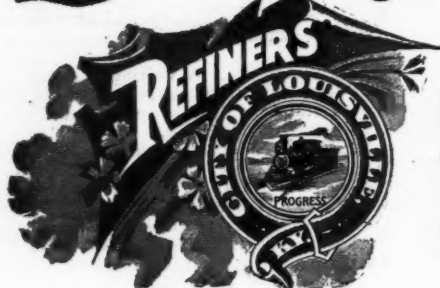
Land in Bohemia is becoming too dear for grazing purposes, and even dairy cattle are being disposed of by many of the farmers in order that they may use their lands for agricultural purposes. The principal region of supply, the Alpine districts of Austria, are becoming more and more given over to forests and hunting preserves, thus lessening each year the area for grazing purposes. In the meantime people are suffering for the lack of nourishing food, and the danger to health is much greater than any which can arise from imported meats. There is no general law regulating the inspection of meat, but local communities prescribe the inspection regulations.

A trial consignment of meat from Argentina, 25 tons, was received on October 21 at Trieste, and after a special inspection by a committee of experts the consignment was declared to be in perfect condition, and was placed upon the market in Vienna, and the municipal council of Prague has authorized the importation of 25 tons of Argentine meat, conditioned upon the acquiescence of the ministerium. With the uncertainty of permission to bring in Argentine meat there is great hesitancy on the part of meat dealers to risk the expense of importing it, and the demand is being made that the borders be opened to live cattle from the Balkan States.

One other argument used in favor of imported meat is the excellent health of the English people, who depend largely upon imported meats for their supply.

A line of vessels equipped for cold storage will be prepared to bring cargoes of meat from Argentina if the embargo against foreign meat is removed. These vessels will ply between Buenos Aires and Trieste, and will, it is

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said, make 18 trips a year. To further facilitate the import of frozen meats into Bohemia, an effort is being made to have refrigerating cars built for the railway lines entering here. If meat can be imported from South America, it appears that the new line of vessels between New York and Trieste could equally as well bring meat from the United States.

The American ambassador at Vienna reports that it is the consensus of well-informed opinion that the imports of cheaper foreign meats to the extent of at least one-half the consumption of Vienna, which is estimated at 104,000,000 pounds per annum, will be demanded by the public. The Government has given permission for the further importation of 800 tons of Argentine meat, which is expected to reach the port of Trieste, by the ships of the Austro-American line, in December.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Dec. 22.—Latest market quotations on chemicals and soapmakers' supplies are as follows: 74 per cent. caustic soda, \$1.85@1.90 basis 60 per cent.; 76 per cent. caustic soda, \$1.90@2 basis 60 per cent.; 60 per cent. caustic soda, 2c. per lb.; 98 per cent. powdered caustic soda in barrels, 3c. per lb.; 58 per cent. soda ash, 90c.@\$1 basis 48 per cent.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax, 4 3/4 c. per lb.; talc, 1 3/4 @ 1 1/2 c. per lb.; silic, \$15@20 per ton of 2,000 lbs.; marble flour, \$7.50@8 per ton of 2,000 lbs.; silicate soda, 85c. per 100

lbs., no charge for barrels; chloride of lime in casks \$1.35, and barrels \$2 per 100 lbs.; carbonate of potash, 4 1/2 @ 4 3/4 c. per lb.; electrolytic caustic potash, 88@92 per cent., at 5 3/4 @ 5 1/2 c. per lb.

Genuine Lagos palm oil in casks, 14/1800 lbs., 8 1/4 c. per lb.; prime red palm oil in casks, 7 3/4 c. per lb.; clarified palm oil in barrels, 8 1/4 c. per lb.; palm kernel oil casks about 1,200 lbs., 8 3/4 @ 9c. per lb.; green olive oil, 80c. per gal.; yellow olive oil, 95c. per gal.; green olive oil foots, 7 3/4 @ 8c. per lb.; peanut oil, 70c. per gal.; Ceylon coconut oil, 9 3/4 @ 9 1/2 c. per lb.; Cochin coconut oil, 10 1/2 @ 10 3/4 c. per lb.; cottonseed oil, 7 1/2 @ 7 3/4 c. per lb.; corn oil, 6.90@7.10c. per lb.; soya bean oil, 7 3/4 @ 7 1/2 c. per lb.

Prime city tallow in hhd's., 7 1/2 c. per lb.; special tallow in tierces, 8 @ 8 1/4 c. per lb.; oleo stearine, 9 1/4 @ 9 3/4 c. per lb.; house grease, 6 3/4 @ 7c. per lb.; brown grease, 6 1/2 c. per lb.; yellow packer's grease, 6 1/2 @ 6 3/4 c. per lb.

CHICAGO FERTILIZER MARKET.

(Special Letter to The National Provisioner from Sterne & Son Co.)

Chicago, Ill., Dec. 21.—In the ammoniate market there is little or no change in prices different from those that have obtained for the past week or two, but the inquiry seems to be expanding, showing that material is wanted. During the week there have been quite a number of trades made in both blood and tankage, in some cases at slight concessions, but only for nearby shipment. In a general way the packers are very firm in their views, and are therefore not inclined to sell unless at their asking prices. (Complete quotations on page 37.)

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THE SAMPLE

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

Crude Firmer—Futures Also Strong—Supplies on Hand Light, Resulting in Good Spot Situation—Consuming Demand Fair—Refining Interest on Both Sides of the Market.

Receiving its stimulus from the South, the future market moved to higher levels during the past week, and although a good deal of opposition was encountered at different intervals, and reactions were intermittent, a firm undertone prevailed, and there seemed to be more confidence in regard to values. The attitude of Southern holders of crude was, in a large measure, responsible for the advance, as since the Government Cotton Report was issued, they have been dictating terms to a large extent to consuming interests, with their sales at no time reaching large enough volume to result in pressure, as far as the spot option is concerned. In fact, the strength of this month has not been altogether due to the demand from consuming interests, which could only be considered fair at the best, but rather to the light movement of oil.

Refining interests who had considerable of the nearby oil sold, part thought to be in the nature of hedges, and also some with the intention of delivery, bought oil frequently, and this demand, combined with buying by Western shorts, accounted for the strength displayed. The South also has faith in the situation, as repeatedly interests with Southern connections have been purchasers, while

the selling, in the meantime, was rather mystifying. The bears for a while offered opposition, but their aggressiveness seemed to fade as prices advanced, and buyers depended mainly upon profit-taking sales, although on a scale up selling continues for a large refining interest. This is thought to be against purchases of crude, but it has been pointed out that on the usual basis, or adding approximately 120 points to the cost of purchasing oil at the South, the future market is roughly 1½¢. per gallon below a parity, or just that much at a disadvantage to interests hedging. This abnormal difference has been accounted for in many ways, with the bulls stating that the future market has been artificially held down in the hope of obtaining cheaper crude, which condition would sooner or later right itself just as December has done, whereas the bears argue confidently that there may be a surprise in store for some of the longs, when they are tendered the actual stuff, representing oil sold several weeks ago in the future market. It is said that this oil was sold at around the 7 cent level, when conditions were rather unfavorable, and the future market was then regarded as the best possible outlet. Of course, the result of this is problematical at the present time, and as speculative commitments in the near months have been quite large, some interesting developments may come to light.

A factor of no little importance has been the improvement noted in Western hog values, particularly lard, accompanied by rather insistent reports of a betterment in the amount of business being transacted in

compound circles. An advance has been noted in this product and naturally, an improved amount of business is of decided importance in the oil trade, especially if the new business is of large magnitude. The fact that the formula for compound lard is 80 per cent. oil and 20 per cent. stearine emphasizes the significance of the above, and has largely stimulated confidence in trading circles. Whether the encouraging outlook is to be maintained or not is rather uncertain at the moment, but it is apparent that the importance of the same is realized in the oil trade, and developments are being carefully watched.

Demand from foreign interests has shown but little improvement during the advance, and while naturally some are thought to be discouraged owing to the advance in the market, they have not as yet become nervous and bought freely, in the way of giving market orders. The situation abroad is rather complex with the tendency of oils rather irregular, and sentiment none too favorable, which factors are influencing bids sent to this side.

The constant experimenting and the improved conditions at hand for the refining of all oils is being widely commented upon, and while at present not a factor of market importance, is not one that can be ignored. It will be remembered how cottonseed oil has worked its way into the domestic household, and how olive oil has been replaced, and now come advices from the Southwestern part of this country, to the effect that peanut oil, according to experts, is to become a commercial commodity of increasing importance.

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WHITE DAISY—Prime Summer White Deodorized Oil

DELMONICO—Choice Summer Yellow Oil

APEX—Prime Summer Yellow Oil

BUTTERCUP—Deodorized Summer Yellow Oil

NONPAREIL—Choice Winter Yellow Salad Oil

ECLIPSE—Choice Butter Oil

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It is a well-known fact that many cottonseed mills are making arrangements for the pressing of peanuts, and in both wholesale and retail districts, it is claimed that this peanut oil, when refined, is preferable in many instances, not only to cottonseed oil, but to olive oil.

As the cotton season approaches its end there is still a difference of opinion relative to the probable outturn, which is naturally going to have important bearing on the summer months of cottonseed oil. The latest ginning report issued showed that up to December 13 there were 10,698,000 bales ginned, against 9,358,000 last year, and 11,904,000 two years ago. The general opinion is that the Government has been quite accurate this year in its estimate of 11,426,000 bales, but there are not a few who take the ground that the small amount of ginning completed, and the rapidity with which this ginning was done, clearly indicates that the Agricultural Department officials were rather liberal in their preliminary figures. In other words, the difference of opinion seems to be in regard to how much ginning there is to be completed, and in the meanwhile all sorts of deductions can be obtained, with the basis for figuring the individual standpoint of the mathematician.

Closing prices, Saturday, Dec. 17.—Spot, \$7.12@7.20; December, \$7.12@7.15; January, \$7.16@7.17; February, \$7.15@7.22; March, \$7.25@7.26; April, \$7.25@7.30; May, \$7.33@7.34; July, \$7.40@7.42; good off, \$6.75@7.15; off, \$6.70@7.15; winter, \$7.20@8.05; summer, \$7.25@8. Sales were: December, 100, \$7.12; January, 200, \$7.17; March, 200, \$7.26; May, 300, \$7.33@7.34. Futures closed 2 decline to 2 advance. Total sales, 800. Prime crude, S. E., December prompt, 46½¢.

Monday, Dec. 19.—Spot, \$7.17@7.30; December, \$7.18@7.21; January, \$7.23@7.24; February, \$7.25@7.31; March, \$7.32@7.34; April, \$7.34@7.38; May, \$7.38@7.39; July, \$7.48@7.49; good off, \$6.75@7.20; off, \$6.70@7.17; winter, \$7.50@8.25; summer, \$7.20@8. Sales were: December, 300, \$7.12@7.17; January, 2,700, \$7.17@7.24; March, 1,500, \$7.27@7.34; May, 5,200, \$7.34@7.39; July, 1,700, \$7.44@7.49. Futures closed 5 to 11 advance. Total sales, 11,400. Prime crude S. E., December prompt, 47¢.

Tuesday, Dec. 20.—Spot, \$7.30@7.65; December, \$7.32@7.50; January, \$7.27@7.28; February, \$7.29@7.33; March, \$7.35@7.38; April, \$7.39@7.42; May, \$7.42@7.44; July, \$7.49@7.51; good off, \$6.75@7.40; off, \$6.65@7.30; winter, \$7.50@8; summer, \$7.30@8.20. Sales were: December, 100, \$7.28; January, 1,100, \$7.26@7.29; March, 900, \$7.35@7.37; May, 2,800, \$7.41@7.45; July, 2,300, \$7.50@7.51. Futures closed 1 to 14 advance. Total sales, 7,200. Prime crude, S. E., December prompt, 47¢.

Wednesday, Dec. 21.—Spot, \$7.42@8; De-

cember, \$7.42@7.70; January, \$7.29@7.30; February, \$7.33@7.37; March, \$7.39@7.40; April, \$7.41@7.45; May, 7.44@7.46; July, \$7.50@7.51; good off, \$6.75@7.50; off, \$6.65@7.40; winter, \$7.50@8.50; summer, \$7.30@8.25. Sales were: December, 200, \$7.38@7.45; January, 9,500, \$7.27@7.30; February, 200, \$7.35; March, 8,500, \$7.37@7.40; May, 2,800, \$7.44@7.46; July, 1,100, \$7.50@7.51. Futures closed 1 to 10 advance. Total sales, 22,300. Prime crude S. E., December prompt, 47½¢.

Thursday, Dec. 22.—Spot, \$7.35@7.50; December, \$7.30@7.45; January, \$7.26@7.27; February, \$7.27@7.33; March, \$7.34@7.36; April, \$7.36@7.38; May, \$7.41@7.42; July, \$7.46@7.48; good off, \$6.75@7.40; off, \$6.65@7.30; winter, \$7.75@8; summer, \$7.30@7.65. Sales were: December, 100, \$7.45; January, 1,300, \$7.27@7.28; March, 1,700, \$7.36@7.40; May, 800, 7.42@7.46; July, 700, \$7.50@7.52; winter oil, 100, \$7.85. Futures closed quiet at 3 to 12 decline. Total sales, 4,700. Prime crude, S. E., 47½¢@48¢.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to Dec. 21, 1910, for the period since Sept. 1, 1910, and for the same period a year ago, were as follows:

From New York.				
Port	For week.	Since Sept. 1, 1910.	Same period, 1909-10.	
Alesund, Norway	—	—	50	—
Aberdeen, Scotland	—	75	—	—
Acajutla, Salvador	—	93	13	—
Alexandria, Egypt	43	317	540	—
Algiers, Algeria	—	48	748	—
Algoa Bay, Cape Colony	—	37	60	—
Amstela, Honduras	—	5	57	—
Amsterdam, Holland	—	—	50	—
Ancona, Italy	—	501	706	—
Antigua, W. I.	—	95	71	—
Antwerp, Belgium	200	905	335	—
Arica, Chili	—	228	—	—
Asuncion, Venezuela	—	10	—	—
Auckland, New Zealand	—	—	133	—
Asua, W. I.	—	267	—	—
Bahia, Brazil	104	104	38	—
Barbados, W. I.	24	201	472	—
Bari, Italy	—	—	25	—
Beira, E. Africa	—	32	32	—
Beirut, Syria	—	353	—	—
Belfast, Ireland	—	—	25	—
Bergen, Norway	—	200	30	—
Bombay, India	—	—	7	—
Bordeaux, France	150	190	50	—
Braila, Roumania	—	290	340	—
Bremen, Germany	—	30	—	—
Bristol, England	—	25	—	—
Buenos Aires, A. R.	42	615	1,246	—
Bukharest, Roumania	—	450	—	—
Calbarien, Cuba	—	5	9	—
Cairo, Egypt	—	14	24	—
Callao, Peru	—	—	354	—
Cape Town, Cape Colony	—	216	322	—
Cartagena, Colombia	—	3	—	—
Carupano, Venezuela	—	10	4	—
Cayenne, Fr. Guiana	84	193	220	—
Christiania, Norway	—	850	1,534	—
Cienfuegos, Cuba	—	21	65	—
Ciudad Bolivar, Venezuela	—	—	28	—
Colon, Panama	46	677	745	—
Constantinople, Turkey	—	8,047	6,095	—
Copenhagen, Denmark	—	955	480	—
Corinto, Nicaragua	—	37	—	—
Cork, Ireland	75	250	150	—
Cristobal, Panama	—	—	3	—
Curacao, Leeward Islands	—	9	28	—
Dantzic, Germany	—	—	280	—
Dedeagatch, Turkey	—	155	325	—
Delagoa Bay, E. Africa	—	24	18	—
Demerara, Br. Guiana	140	741	756	—
Dominica, W. I.	—	77	—	—
Drontheim, Norway	50	250	200	—
Dublin, Ireland	—	1,275	1,674	—
Dunedin, New Zealand	—	9	—	—
Dunkirk, France	—	200	200	—
Falmouth, W. I.	—	7	—	—
Fiume, Austria	—	200	—	—
Galatz, Roumania	—	475	2,617	—
Genoa, Italy	3,105	10,221	8,369	—
Gibraltar, Spain	100	124	150	—
Glasgow, Scotland	—	1,075	1,300	—
Gonaves, Haiti	—	3	—	—
Gothenberg, Sweden	300	850	600	—
Grenada, W. I.	—	7	—	—
Guadeloupe, W. I.	—	1,534	932	—
Guantanamo, Cuba	—	21	40	—
Hamburg, Germany	10	170	1,300	—
Havana, Cuba	53	944	1,298	—
Hayre, France	380	810	3,175	—
Helsingfors, Finland	—	25	10	—
Hull, England	—	—	355	—
Iquique, Chile	9	13	—	—
Jamaica, W. I.	—	—	125	—
Kingston, W. I.	76	985	1,296	—

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Kustentj, Roumania	—	625	1,375
La Guaira, Venezuela	—	4	2
Leghorn, Italy	—	3,915	2,839
Leith, Scotland	—	25	—
Liverpool, England	550	4,445	1,251
London, England	—	622	4,200
Lytleton, N. Z.	54	54	—
Macoris, San Dom.	165	479	77
Malta, Island of	225	542	660
Manchester, England	—	1,408	1,055
Manzanillo, Cuba	—	—	96
Maracaibo, Venezuela	—	—	46
Marseilles, France	510	3,745	5,725
Martinique, W. I.	337	1,323	1,811
Matanzas, W. I.	23	23	77
Mauritius, Island of	—	10	—
Mazatlan, Mexico	—	—	11
Melbourne, Australia	—	63	62
Montego Bay, W. I.	—	43	23
Monte Cristi, San Dom.	—	142	—
Montevideo, Uruguay	109	763	1,183
Naples, Italy	600	1,730	2,494
Newcastle, England	—	25	—
Nipe, Cuba	—	10	—
Nuevitas, Cuba	—	—	9
Oran, Algeria	142	142	406
Panama, Panama	—	22	3
Panderna, Asia	—	—	28
Para, Brazil	—	—	346
Paramaribo, Dutch Guiana	—	—	7
Phillippeville, Algeria	—	47	—
Port Antonio, Jamaica	5	58	23
Port au Prince, W. I.	—	56	18
Port Barrios, C. A.	—	8	28
Port Cabello, Venezuela	—	56	56
Port Limon, Costa Rica	10	212	177
Port Maria, Jamaica	—	18	3
Port of Spain, W. Indies	—	20	—
Port Said, Egypt	—	130	14
Progreso, Mexico	—	68	153
Puerto Plata, San Dom.	—	—	404
Punta Arenas, Costa Rica	—	4	—
Ravenna, Italy	—	300	800
Rio Janeiro, Brazil	132	1,469	1,352
Rosario, Arg. Rep.	—	19	—
Rotterdam, Holland	1,458	8,804	23,621
St. Johns, N. F.	—	24	26
St. Kitts, W. I.	—	—	166
St. Thomas, W. I.	22	29	—
Salonica, Turkey	—	929	1,096
San Domingo City, San Dom.	—	41	204
Santiago, Cuba	9	416	323
Santos, Brazil	—	114	241
Savanna, Colombia	—	—	8
Sierra Leone, Africa	—	41	—
Smyrna, Turkey	—	983	840
Southampton, England	175	350	350
Stavanger, Norway	—	—	10
Stettin, Germany	—	—	150
Stockholm, Sweden	—	150	200
Surinam, Dutch Guiana	—	19	8
Sydney, Australia	19	19	55
Syracuse, Sicily	—	15	25
Tampico, Mexico	—	—	212
Trebizond, Armenia	—	66	—
Trieste, Austria	—	1,100	100
Trinidad, Island of	40	193	129
Tunis, Algeria	—	30	—
Valparaiso, Chile	—	575	1,489
Varna, Bulgaria	—	67	35
Venice, Italy	—	4,862	4,938
Vera Cruz, Mexico	—	252	48
Wellington, New Zealand	—	32	—
Yokohama, Japan	—	23	10
Total	9,582	76,129	100,806

From New Orleans.

Antwerp, Belgium	—	150	100
Belfast, Ireland	50	125	433
Bordeaux, France	—	—	15
Bremen, Germany	—	220	75
Christiania, Norway	—	3,650	2,170
Colon, Panama	—	62	21
Copenhagen, Denmark	—	—	550
Dunkirk, France	—	200	—
Genoa, Italy	—	—	25
Glasgow, Scotland	—	350	685
Hamburg, Germany	—	2,245	1,310
Havana, Cuba	—	20	267
Havre, France	—	—	102
Liverpool, England	—	280	200
London, England	—	2,075	1,975
Manchester, England	—	1,100	—

Marseilles, France	—	50	250
Naples, Italy	—	—	100
Rotterdam, Holland	1,400	1,700	12,173
Stavanger, Norway	—	1,020	535
Tampico, Mexico	—	150	—
Venice, Italy	—	—	600
Vera Cruz, Mexico	—	400	—
Total	1,450	13,767	21,886

From Galveston.

Hamburg, Germany	—	—	392
Liverpool, England	—	—	750
Rotterdam, Holland	—	—	3,768
Vera Cruz, Mexico	—	3,608	—
Total	—	3,608	4,908

From Philadelphia.

Hamburg, Germany	379	379	—
Rotterdam, Holland	—	—	104
Total	379	379	104

From Savannah.

Antwerp, Belgium	—	101	—
Bremen, Germany	—	—	716
Christiania, Norway	—	—	969
Cork, Ireland	—	50	—
Gothenburg, Sweden	—	—	306
Hamburg, Germany	—	—	3,156
Havre, France	—	484	630
Liverpool, England	3,144	5,395	4,541
Manchester, England	—	—	52
Rotterdam, Holland	—	608	7,850
Total	3,144	6,638	18,220

From Norfolk.

Glasgow, Scotland	—	50	25
Liverpool, England	—	—	950
Rotterdam, Holland	—	—	3,660
Total	—	50	4,575

From All Other Ports.

Antwerp, Belgium	—	—	50
Canada	—	2,083	6,245
Hamburg, Germany	—	—	175
Mexico (including overland)	3,911	18,332	19,996
Total	3,911	20,415	26,466

Recapitulation.

From New York	9,582	76,129	100,806
From New Orleans	1,450	13,767	21,886
From Galveston	—	3,608	4,908
From Baltimore	—	350	2,111
From Philadelphia	379	379	104
From Savannah	3,144	6,638	18,220
From Newport News	—	—	3,150
From Norfolk	—	50	4,575
From all other ports	3,911	20,415	26,466
Total	18,466	121,336	182,226

COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, Dec. 22.—Market very dull. Quotations: Prime summer yellow, 74½ marks; choice summer white, 79¼ marks; summer yellow, 72½ marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, Dec. 22.—Market easy. Quotations: Prime summer yellow, 43 florins; choice summer white, 46¼ florins; choice butter oil, 45¼ florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, Dec. 22.—Market featureless. Quotations: Summer yellow, 98 francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, Dec. 22.—Market stronger. Quotations: Prime summer yellow, 91¾ francs; prime winter yellow, 98¾ francs; choice summer white, 96½ francs.

SOUTHERN MARKETS

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., Dec. 22.—Crude cottonseed oil, 48c. Meal, \$25, f. o. b. mills. Hulls, \$10.50, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Dec. 22.—Cottonseed oil market firm; prime crude, 48¾c. Prime 8 per cent. meal quiet at \$24.50@25 per short ton. Hulls easy at \$7.75@8, loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Dec. 22.—Crude cottonseed oil steady at 47c. bid, 48c. asked; trading light; refined oil is on a lower parity. Meal barely steady at \$29, long ton, ship's

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side, for 8 per cent ammonia; \$28 for 7½ per cent ammonia. Cake lower at \$26.50, sacked, long ton, ship's side; \$26 for loose. Hulls scarce at \$8.75 loose, \$10.50 sacked, New Orleans.

Dallas.

(Special Wire to The National Provisioner.)
Dallas, Tex., Dec. 22.—Cottonseed oil market active, 47½c. freely bid for prime crude, and sales reported at 48c. for January. Choice loose cake, \$26.50, f. o. b. Galveston.

Columbia.

(Special Wire to The National Provisioner.)
Columbia, S. C., Dec. 22.—Forty-eight cents possible for January crude cottonseed oil where oil is offered firm. Mills not selling; closing down for Christmas holidays.

COTTONSEED OIL SITUATION.

(Special Report to The National Provisioner from Aspegren & Co.)

New York, Dec. 22.—Since our last report the market has shown considerable life. The advancing lard market stimulated business in compound lard, and vigorous buying of crude by packers and refiners advanced the

price of crude some 10 to 15 points, which in turn brought about considerable outside buying and short covering of refined. Spot oil during the week has commanded a heavy premium, and the advance shown is almost double the advance in the later deliveries. Buying by the domestic consumers was rather good during the week, being stimulated probably by the advance in the New York market. European consumers were also fair buyers, principally of the better grades. The crude market again shows up better than the refined market, and transactions are reported heavy at fancy prices, Western packers being the most aggressive.

Considering the heavy advance in the pure lard market during the week and the better demand for compound, also the exceedingly strong crude market, it is rather surprising that the refined market, with the exception of December, shows advances of only some 8 to 10 points at the close of the week. The absolute dullness prevailing up to the past week probably might be called the real cause of this small advance, as selling of tired "longs" seemed to be more than enough on every slight advance. The situation is still mixed, but probably favors an advancing market at least for the present.

One should never forget that in feeding beef cattle the idea is to secure the largest daily consumption of food without getting the animals off feed. Rock salt should be kept where the animals can get it, and the feeding trough should be cleaned out night and morning if any food is left therein. If the animals fail to eat up their ration clean, cut down the supply at the next feed. This is a very important matter.

Thousands of cattle are annually fed in the South on meal and hulls. It is an excellent ration, easy to handle, and one that will give good results where care and attention are exercised in the feeding and management of the animals. The meal and hulls should be mixed together and not fed separately, as the animals are liable to gorge themselves on the meal and cause sickness.

Let every farmer utilize some of the splendid by-products of his cotton seed in feeding the stock he already has on his farm. Let him purchase a few beef cattle and feed them this winter and so supply in part the local demand for fresh meat. He can do this at a profit and at the same time secure as a by-product several tons of yard manure which will enable him to grow better corn and cotton next year.

By developing this industry the export of cottonseed meal with its rich supplies of plant and animal food will be prevented, and the soils of the South made more fertile through the utilization of the splendid concentrate here at home.

[EDITOR'S NOTE.—Cotton oil mill men should cut this article out of The National Provisioner and paste it up in the mill office, or in some prominent place where patrons can see it, and thus help along this great missionary work.]

MEAT INDUSTRY IN ARGENTINA.

(Concluded from page 16.)

within ten years, corresponding to an equally rapid decline in the foreign trade of the United States. It was that, indeed, which sent the United States companies to the Argentine field—that, and the need of securing a supply for their English market, which they could no longer obtain at home. So far as known, none of the River Plate freezing companies is contemplating meat shipments to the United States. That will probably come in time, but not until prices in the United States equal those of Europe.

Argentina is pre-eminently an exporter of beef, holding first place among the nations in that trade. Her shipments of mutton, although important, are small by comparison with the beef output.

In the early days cattle were killed for their tallow and hides, and the flesh allowed to go to waste. Then the preparation of jerked beef (dried and salted carcasses) began, and still continues, although in a yearly lessening amount. Presently came the export of live cattle, and finally the production and shipment of beef by the cold storage process. This last transition was immediately due to an accident—outbreak of foot-and-mouth disease and the closing of English ports to live cattle.

Rising Standards and Prices.

This progressive development has been possible only through a constantly rising standard in the breeding of cattle. Fencing was the first step toward this improvement, which made possible the importation of blooded animals from abroad and selective stock raising. The introduction to the Argentine of alfalfa gave for the first time a suitable fodder for fattening, and it is likely that this will soon be largely supplemented by corn in order to meet the demand of the freezing works for a higher grade of steer for chilled beef.

The price of cattle has been steadily rising in the Argentine, at a rate estimated at 50 per cent. within ten years. Good beef animals now bring \$40 or \$50, bought in the pastures by the freezing companies and shipped at the latter's expense. But in spite of increasing prices for their raw material, most of the freezing companies have been immensely profitable.

COTTONSEED MEAL FOR BEEF PRODUCTION

By Dr. A. M. Soule, President Georgia College of Agriculture.

It is gratifying to see the growing interest developing in the winter feeding of beef cattle in the South. This much-neglected industry is being stimulated somewhat by the proposed establishment of packing plants in various of our larger Southern cities. For the information of the public it should be said that cold storage plants, owned in some instances by municipalities where the population is not in excess of fifteen to twenty thousand, have proven profitable investments.

It is needless to say that the establishment of such enterprises means to stimulate the winter feeding of beef cattle in the vicinity of our towns and cities, and thus give a new impulse to agricultural industry and convert a part of the enormous sum of money now annually sent out of the Southern States for the purchase of the necessities of life into a permanent asset and available working capital for the further endowment and expansion of home industries.

The failure to develop the beef industry more rapidly up to this time is largely due to a lack of appreciation of the true feeding value of cottonseed meal and hulls and other forms of roughness which may be used advantageously for this purpose in the South. It has often happened also that many who have attempted to feed cattle have not selected the animals with care as to breeding and desirable qualities, kept them free of ticks or fed them under rational conditions. There is a right way to do everything, and the more nearly it is done in accord with the dictates of nature the greater the returns to the farmer.

In the feeding of beef cattle on meal and hulls one should first erect some type of cheap shelter to protect the feeding troughs and the animals during bad weather. We are inclined to conclude that because our winters are not severe like those of the North no shelter is needed. Our cold, wet rains, however, produce as much discomfort to animals as the more severe winter of northern climates. Therefore, some protection against the damp, raw winds and heavy rainfall is essential.

For the feeding of a few cattle, such as should be kept on every plantation, the erection of a suitable shelter may be accomplished at a trifling cost. Some posts cut from the woods and sunk into the ground, boarded up on the north and west sides and covered with some of the special roofing materials now on the market will afford adequate protection to stock.

To turn cattle loose in an open pen where the ground becomes wet and the mud several inches deep is a mistake. They will

fail to thrive under these conditions, and probably some one will say that the trouble is due to the feeding of meal and hulls, which produce sickness and blindness.

It is possible to take corn and kill an animal; it is equally possible to take cottonseed meal and hulls and accomplish the same result. In either instance the foodstuff would be used irrationally, and when fat sickness or blindness occurs, it is a distinct evidence of mismanagement. In some instances the writer thinks this has been due to feeding the meal and hulls in open feeding troughs, and failing to clean these out. As a result, there is an accumulation of material which has fermented more or less, and become unpalatable because of being slobbered over by the animals eating from the trough.

No wonder the cattle get off feed and fail to make satisfactory results. The human being would resent such treatment, and one should not forget that animals are naturally clean and quite as sensitive to distasteful and unfavorable surroundings as people.

The troughs themselves may be two and a half to three feet from the ground and built of rough boards with a tight bottom. The side of the trough need not be over six to eight inches high. Legs may be constructed of 2 x 4's, and it should be well braced.

The meal and hulls should be mixed by weight and put in the trough every morning and evening. The rate of feeding will depend on the condition of the animals and the length of the feeding period. Start with a small ration of meal and hulls and increase it steadily throughout the feeding period. If one contemplates feeding four months, and this as a rule will be necessary in order to put a sufficient finish on the grade of cattle available, combine the meal and hulls in the ratio of one pound of the former to six to eight of the latter. In other words, for the first two weeks do not feed over two or three pounds of meal with as much hulls as the animals will eat up clean.

Towards the end of the feeding period one will probably be giving six to seven pounds of meal per 1,000 pounds of live weight. As much as eight pounds have been fed with satisfaction. There will be a tendency for the consumption of hulls to decrease, and if some form of roughness, such as clean, bright straw, nicely shredded corn stover, a little grazing on a rye patch, or a small amount of silage be available, it can be added to the ration with most excellent results, as it will give variety and palatability to the food supply.

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—There is apparently a better inquiry, as evinced by some trading as noted below, and the tone of the market is steadier. Packers have been able to realize somewhat above some of the lowest quotations that have been noted of late. They are also talking stronger on native cows, talking lessened slaughter. Native steers are being held nominally up to 13½¢ for December, though buyers' views continue weak. Packers are not offering Decembers freely at 13¼¢ in the absence of bids, as they are still talking up to 13½¢, as noted above. Texas steers are held firmer, with packers quoting on the basis of 12¾¢ for December heavies, and lights and extremes 1¢ less, consecutively. As previously reported, one car of St. Louis December heavies brought up to 12¾¢. Butt brands are steadier. One big packer sold his entire holdings of November-December at private terms, probably 11½¢. Some packers are nominally talking up to as high as 12¢, feeling somewhat firmer on the general market, but the range of 11½¢ to 11¼¢ still exists. Colorados are stronger. One big packer sold his entire December Colorados at 11¼¢, and another packer noted as selling butt brands above moved 2,000 December Colorados at 11½¢. These sales would make the present range 11½¢ to 11¼¢, or about ¼¢ over former quotations. Branded cows are reported unchanged at 10½¢, asked for Northern points alone, and as high as 11¢, for mostly Fort Worth. Buyers' views keep bearish, however, and are about ½¢ under asking figures. As low as 10¢ continues to be talked for futures. Native cows are being held stronger by the packers. Three of the "tanning packers" are talking especially strong on December light weights to counteract bids made of 10½¢ to 10¼¢, and talk up to as high as 11½¢. They claim they are not anxious to make further sales, owing to the light kill this week, and expect a still smaller slaughter next week. Other packers, however, would accept 11¼¢. There is a wide range to selling values. Two cars of late November and a few days of December light weights brought up to 11¼¢, while 3,000 Decembers brought 11¢. Several cars of December lights are offered at 11¼¢. Heavy cows are quoted 11½¢ for Decembers and 12¢ was last realized for all Novembers. Native bulls continue neglected at around 10½¢. Branded bulls are entirely neglected, and tanners are making few bids for heavy hides. Several cars, including back salting for nearly the year, have been offered at 9½¢.

COUNTRY HIDES.—The market is about unchanged and quiet. Dealers are reported busy making deliveries, as they claim they have sold more than they can deliver next month, and there are no further buff sales for future shipment down to 9½¢, last secured; in fact, it is doubted if more hides could be secured to day at that figure. The smaller buyers that do not buy ahead are said to be paying good prices for stock under 50 lbs., as much as 10¼¢ for special selection. Ohio buffs are being held at 9¼¢ to 10¼¢, as to quality and dates of shipment. Buffs are still ranged 9½¢ to 10¢, as to lots

and dates of shipment. Boston parties are reported to be bidding low prices, and also packer light cows, and may take Canadian and other Eastern hides in substitution. Heavy cows are still quotable at 9¾¢ to 10¢ for January delivery, with no fresh sales reported. Extremes have been in good call right along. The receipts are said to be running poorer in quality, and Western tanners are reducing bids, talking 10¼¢ for lots that run a large percentage seconds and South-westerns and 10¼¢ for better lots of Westerns and Northwesterns. Last sales of good lots running about 75 per cent. firsts were at 11¢. Heavy steers last sold at 10¼¢ for all short-haired, with better lots, including large butcher hides, quoted 11 to 11¼¢. Bulls are inactive, with receipts running more to heavy hides. January delivery ranged 9 to 9¼¢.

CALFSKINS.—The Eastern demand continues backward, and the only trading of late were the sales of packer December skins at 16¢ for calf and 13¢ for kip, previously referred to. Chicago city and outside city skins continue inactive at around 16¢, and countries, as to lots, range nominal at 15 to 15½¢. Present receipt kips continue slow and weak, and ranged 11 to 11½¢, as to lots, but back salting more desirable goods on a plump selection are held up to 12¢. Light calf continue to be quoted at about \$1.05, and deacons 20¢ apiece less.

SHEEPSKINS.—Last half of December packer prime sheep and lambs sold from a Missouri River point at \$1.25, and last week's take-off in Chicago recently brought \$1.30, as previously noted. About everything is cleaned up for December in this market, though one packer is offering this week's slaughter forward for balance of month, and has been talking \$1.35 and up to \$1.40 for 12-lb and up. However, concessions of 5¢ might be made. Country stock unchanged.

HORSEHIDES.—The demand is slow and prices are rather easy, although quotably unchanged at a range of \$3.80 to \$3.90 for countries and around \$4 for outside cities. Some little lots of countries with tails on have been picked up at as low as \$4. Buyers are holding off on fronts, which are nominally quoted at from \$3.10 to \$3.20, and butts are neglected and nominal at \$1.25 to \$1.27½.

New York.

DRY HIDES.—Stocks of common varieties continue to accumulate, and no trading of any account is being effected. Prices are purely nominal, and some of the large operators are evidently looking for a sharp break, as at present they are not even disposed to make bids. The holdings now on hand are estimated at 25,500 hides, consisting of 10,500 Bogotas, etc., 6,700 Central Americans, etc., 5,500 Puerto Cabellos, La Guayras, etc., and 2,800 Orinocos. River Plates are considered weak but purely nominal. Most importers do not report any offerings of Buenos Aires under 22¢, but there are no bids noted by tanners here. Calcutta buffalo hides are weak and nominal at around 7¼¢, c. & f., for Bazaar slaughters. China hides are also quiet and nominal. Most offerings of Chinas are at 10¼¢, but there are no tanners in this country who would be willing to give anywhere near this price.

CITY PACKER HIDES.—No further sales have been made in any varieties, and prices

are nominal around 11¢ for December butt brands and Colorados together, and last sales of December native steers at 13¢. Large supplies here of spready native steers still remain unsold.

COUNTRY HIDES AND CALFSKINS.—There is a very quiet market on hides, with only moderate offerings noted and very few sales. There are more hides around than was the case a few weeks ago, but most dealers are not offering freely, as they realize the poor market existing at present. One car of 25 to 50-lb. cows is being offered by a Pennsylvania dealer containing a good percentage of extremes, and it is understood that this lot could be secured at 10¼¢ to 10¾¢, selected. Last sales of Pennsylvania buffs were at 10¢, and no further transactions have been noted in these. New York State cows continue to be nominally held at 9½¢ to 9¼¢ flat for straight car loads, and 9¼¢ to 9½¢ flat for small parcels, but buyers here continue to refuse to bid over 9¢ flat for small parcels, and claim that 9¼¢ flat is top for car loads. Calfskins are quiet but unchanged. One of the local collectors who recently cleaned out his holdings is willing to sell ahead for January delivery, but buyers are mostly indifferent. New York city skins are nominal at \$1.30 to \$1.35, \$1.80 to \$1.85 and \$2.20 to \$2.25. Outside cities are unchanged at \$1.22½ to \$1.25, \$1.70 to \$1.75 and \$2.05 to \$2.10, and countries are top at \$1.20, \$1.70 and \$2.

Boston.

The market is very quiet with a range of prices quotable according to quality of different lots and dates of delivery, and buyers and sellers also apart in their views. Ohio and other good Middle West buffs are held at 10 to 10¼¢, but buyers' views on these are nearer 9¼¢. Ohio extremes are quoted at 11 to 11¼¢, with some shippers still talking 11½¢, but this not obtainable. Good Southern hides range from 8½¢ to 9¢, with some sales at 8½¢, and others at 8¾¢, but some lots held up to 9¢, and not taken. Far South-erns are quoted down to 8 to 8¼¢.

JAPANESE CANNED BEEF.

Small quantities of Japanese canned beef are being shipped to the United States for consumption by Japanese residing mostly on the Pacific coast, according to a report from Consul-General Thomas Sammons, of Yokohama. The beef in question is known to the trade as "Yamatoni beef," Yamato being the poetical name for Japan and "ni" meaning stewed or cooked.

Before being cooked, the beef is sliced so as to permit of its being picked up with chopsticks. It is then thoroughly cooked with shoyu and sugar. Sometimes a little thin-sliced fresh ginger is added as a flavor. The prepared beef is put up in small cans, containing a little over half a pound each, and there are four dozen of these cans to a case. The market price per case is about \$5 in Yokohama. The beef is prepared at Hiroshima, and a Japanese having a knowledge of cattle and cattle diseases inspects the product and certifies to its purity.

BUTCHERS AND HIDE DEALERS

Will do well to send their collections of Hides, Calfskins, Pelts, Tallow, Bones, etc., to Carrol S. Page, Hyde Park, Vt. He pays spot cash. He pays the freight. He pays full market value. He also furnishes money with which to buy, and keeps his customers thoroughly posted at all times as to market changes and market prospects. Write him for full particulars and his free bulletins.

Chicago Section

These aviators may truthfully be named the "rising" generation, huh?

That tree still grows in front of Kansas City. And it ain't a Christmas tree, eyther!

Christmas turkeys, choice, sold around 22½ cents, ducks at 15 cents and geese at 12½ cents.

Peter Bartzen "came back" all right, as quite a few can testify. "Battling Peter" one newspaper calls him. Now, what about Carter H. coming back?

Seems like the farmer holds the whip handle. Now, if the packer could dig up as good an adviser and champion as Secretary Wilson he might have a look in.

"No man can serve two masters," said the priest to one of his parishioners. "Begorry, yer right, yer riverence. Me brother Pat tried it, and now he is doing time fer bigamy."

United States government officers raided a number of bucket shops in Chicago recently and arrested a number of operators. It is generally conceded that bucket shopping is at an end here.

Remember the "Girl in Red" at the last convention smoker? Well, the farmers out West got wise to her, and now they are teaching the dairy cows that dance. Why? Well, they get fresh butter right from the cow!

John T. McNamara, secretary and treasurer of the American Dressed Beef & Provision Company, Kansas City, died last week. He was a bright, clean young packinghouse man, and his death is a great shock to his family and friends.

"When Dr. Wiley starts to criticise his new wife's selections of food and her methods of cooking he will learn something on those subjects entirely new to him," says the Cleveland Leader.

Yes, that's one time when the old Doc will bow to superior authority!

An English paper quotes the following retail prices: Butter, 30 cents; eggs, 5 cents each; chickens, 66 cents each; rabbits, 20 cents each; halibut, 20 cents per pound;

bananas, 12 cents per dozen; beef, 16 cents per pound; dressed hogs, 16 cents per pound.

The Drovers' Journal hog statistics show that from Oct. 30 to Dec. 17 this year there were 804,000 hogs packed in Chicago, as against 1,269,000 for the same period in 1908, or 465,000 less; which, at 220 pounds average, means 102,300,000 pounds live hogs, or 81,840,000 pounds dressed hogs. A little item of this kind may have some effect on the price of pork chops, huh?

"Say! Quit monkeying with the packers!" said the Packinghouse Philosopher. "Get rid of the loop; give us subway transportation, and 50-cent gas, just for a start. Some judges who impose spectacular fines ought to be shoveling snow, and then they would not be mopping up high-priced feeds in the Blue Fountain Room at the La Salle, and posing like cheap prize fighters."

And now come the barbers with a Constitution-busting proposition. Tell with personal rights anyhow! If the barber can ignore the Constitution of the United States, it's up to that big cheap slob, "The Public," to ignore the barber. Say! For a starter, don't tip any son-of-a-gun anywhere in any capacity, and let the barber go to—any old place, on consignment. God Almighty never intended man should need a barber, anyhow.

It's a great game. The price of hogs on a certain day is out of all reason compared with the prices of product, and most of the packers stay out of the market. The balance, except one concern, buy sparingly. Then something happened—no one has yet understood just what—and the one concern went out and bought the whole smear, at the top, too! For ways that are dark and tricks that are vain the packinghouse man is peculiar.

He was a Rotten Row swell that the little shoeblack accosted with "Shine, sir?" "Yaas, me little boy!" said the R. R. S., as he leaned against the wall and placed his foot on the shoeblack's box. "Awh, me little

boy," he said, "have you got any fawthah?" "No, sir!" said the little boy sorrowfully. "Pooah Buggah!" ejaculated the R. R. S. "Have you got any mothah, me little boy?" "No, sir!" piteously said the bootblack. "Pooah Buggah!" drawled R. R. S. "Have you no home, me little boy?" "No, sir!" said the little chap, working in a few tears. "Pooah buggah!" slowly ejaculated the R. R. S. Finally the shoes were shined and the R. R. S. handed the boy the usual penny. The bootblack looked up at the R. R. S. with tears in his eyes and asked piteously: "Have you got another penny, sir?" "No, me little boy!" said the dude. The little fellow straightened up, and sticking his thumbs into the armholes of his ragged vest, said slowly and with all the scorn he could put into it: "Pooah buggah!"

MID-WEEK PROVISION REVIEW.

(Special Letter to The National Provisioner from L. J. Schwabacher & Co.)

Chicago, Dec. 21.—The provision market has been very strong during the past week, and closes at top prices tonight. The volume of trade has been tremendous, and the fluctuations rapid and violent. Enormous short interests have been covered, but there is still some short interest. The stocks are not increasing, and the hog receipts continue fewer even in numbers than last year, and with the weight steadily decreasing. We consider this a sign that the farmer is rushing everything to market as fast as he can, and that the long looked for abundance of hogs is still far off. The Chicago packers have done little. They do not care to sell and spoil the market, and are not yet ready to take the bull side. Outside packers are in the ranks of the bulls, however.

The cash men report a good inquiry for January and February shipment, although the spot trade is quiet. The sweet pickle market is strong, with offerings light and a fair demand. To sum up: With the heavy sales for future delivery, both in cash and options, with a possible strike ahead that would put hog receipts to a much lower mark than they already are, and with no possibility of increasing our stocks this side of March, we believe that the market will work higher, but it has had a big advance and some reactions seem due. Therefore, we would advise caution on either side for the present.

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Any house producing upwards of 3,000 gallons of tankwater daily should install a Double Effect Evaporator for the manufacture of concentrated tankage. Such an equipment will pay for itself in less than a year. It is important that the apparatus should be of the simplest type possible both as concerns operation and maintenance. These requirements are excellently fulfilled by the

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Little Rock, Ark., J. Rudy Smith, 321 E. Markham St.
New York City, N. Y., Charles Zoller Co., 211 E. 94th St.
Oklahoma City, Okla., Water Witch Mfg. Co.

Philadelphia, Pa., Robert Keller, 334 North Third St.
Pittsburg, Pa., Pittsburg Calcium Chloride Works,
Rebecca St. & Western Ave., North Side. Bell
Phone, 23 Brady.
Seattle, Wash., Northwest Ice Machine Co., 516
First Ave., South.

Washington, D. C., Leckie & Burrow, Hibbs Building.

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Dec. 12.....	35,893	1,844	35,934	44,233
Tuesday, Dec. 13.....	16,828	1,590	30,542	30,787
Wednesday, Dec. 14.....	19,446	1,386	34,826	32,819
Thursday, Dec. 15.....	4,381	1,143	20,513	14,850
Friday, Dec. 16.....	1,806	211	16,127	4,418
Saturday, Dec. 17.....	204	6	13,217	537
Total last week.....	72,558	6,186	160,159	127,641
Previous week.....	79,231	6,311	146,862	100,289
Cor. week, 1909.....	63,840	6,830	200,964	112,088
Cor. week, 1908.....	69,028	5,433	210,315	111,315

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Dec. 12.....	8,258	80	7,305	2,577
Tuesday, Dec. 13.....	6,727	247	6,023	2,815
Wednesday, Dec. 14.....	8,792	183	9,789	3,690
Thursday, Dec. 15.....	7,508	154	6,015	3,864
Friday, Dec. 16.....	3,587	289	6,387	2,200
Saturday, Dec. 17.....	303	...	5,055	839
Total last week.....	33,175	953	40,579	15,994
Previous week.....	33,677	817	36,396	9,514
Cor. week, 1909.....	39,948	720	17,516	15,621
Cor. week, 1908.....	35,771	625	40,351	29,148

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Dec. 17, 1910.....	2,962,028	5,340,773	5,075,451
Same period, 1909.....	2,813,440	6,973,304	4,318,382

Combined receipts of hogs at eleven points:

Week ending Dec. 17, 1910.....	573,000
Week previous.....	461,000
Year ago.....	632,000
Two years ago.....	647,000
Year to Dec. 17, 1910.....	18,745,000
Same period, 1909.....	22,113,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to Dec. 17, 1910.....	183,300	339,900	221,400
Week ago.....	201,100	304,900	184,200
Year ago.....	224,400	464,900	208,900
Two years ago.....	170,100	459,200	200,200

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Dec. 17, 1910:	
Armour & Co.....	27,900
Swift & Co.....	15,500
S. & S. Co.....	13,400
Morris & Co.....	9,700
Anglo-American.....	6,500
Boyd-Lunham.....	4,900
Hammond.....	7,000
Western P. Co.....	5,800
Boore & Co.....	4,400
Roberts & Oake.....	7,100
Others.....	20,700
Totals.....	123,200
Previous week.....	117,500
Same week, 1909.....	197,700
Same week, 1908.....	177,700
Year to Dec. 17, 1910.....	4,398,000
Same period, 1909.....	4,960,100

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week Dec. 17, 1910.....	\$5.85	\$7.62	\$3.75	\$3.95
Last week.....	5.90	7.52	3.85	6.05
Year ago.....	5.75	8.45	4.95	7.65
Two years ago.....	6.05	5.52	4.05	6.70
Three years ago.....	5.15	4.50	3.85	5.60

CATTLE.

Good to prime heaves.....	\$6.50@7.25
Fair to good heaves.....	5.75@6.40
Common to fair heaves.....	4.75@5.75
Inferior killers.....	4.00@4.75
Common to fancy yearlings.....	5.75@7.50
Good to choice cows.....	4.25@5.25
Canner bulls.....	2.50@3.25
Fair to good calves.....	7.00@8.00
Good to choice calves.....	8.50@9.25
Heavy calves.....	4.50@5.25
Feeding steers.....	4.50@5.50
Stockers.....	3.25@4.50

Medium to good beef cows.....	4.00@4.50
Common to good cutters.....	3.00@3.55
Inferior to good canners.....	2.35@2.85
Good beef heifers.....	4.25@5.50
Butcher bulls.....	4.75@5.25
Bologna bulls.....	4.00@4.40

HOGS.

Prime heavy butchers, 240 to 500 lbs.....	\$7.60@7.70
Prime heavy, 300 to 400 lbs.....	7.55@7.65
Choice light-wt. butchers, 190 to 200.....	7.80@7.70
Heavy packing, 280 lbs. and up.....	7.50@7.60
Choice light, 160 to 190 lbs.....	7.55@7.65
Mixed packing, 200 lbs. and up.....	7.50@7.65
Light mixed, 160 to 200 lbs.....	7.55@7.65
Rough heavy packers.....	7.40@7.50
Pigs, 110 lbs. and under.....	6.50@7.00
Pigs, 110 to 130 lbs.....	7.00@7.50
Boars.....	3.50@5.00
*Stags.....	7.00@8.00

*All stags subject to 80 lbs. dockage.

SHEEP.

Feeding and breeding ewes.....	\$3.00@4.00
Native lambs.....	5.50@6.55
Native ewes.....	3.00@3.50
Fed western lambs.....	5.50@6.35
Fed western wethers.....	3.50@4.10
Fed yearlings.....	4.50@6.25
Feeding wethers.....	3.00@3.90
Feeding yearlings.....	4.25@4.75

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, DECEMBER 17, 1910.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	\$19.20	\$19.47½	\$19.20	\$19.47½
May.....	18.02½	18.17½	17.97½	18.17½
LARD—(Per 100 lbs.)—				
January.....	10.25	10.32½	10.25	10.30
May.....	9.97½	10.05	9.95	10.02½
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.12½	10.22½	10.10	10.20
May.....	9.55	9.65	9.52½	9.65

MONDAY, DECEMBER 19, 1910.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	19.50	19.60	19.35	19.45
May.....	18.17½	18.22½	18.05	18.15
LARD—(Per 100 lbs.)—				
January.....	10.37½	10.40	10.32½	10.40
May.....	10.07½	10.10	10.00	10.07½
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.25	10.30	10.20	10.27½
May.....	9.65	9.67½	9.57½	9.62½

TUESDAY, DECEMBER 20, 1910.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	19.50	19.77½	19.50	19.62½
May.....	18.15	18.47½	18.15	18.37½
LARD—(Per 100 lbs.)—				
January.....	10.42½	10.65	10.42½	10.57½
May.....	10.10	10.22½	10.10	10.17½
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.27½	10.62½	10.27½	10.47½
May.....	9.65	9.77½	9.65	9.75

WEDNESDAY, DECEMBER 21, 1910.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	19.85	20.05	19.85	20.00
May.....	18.55	18.85	18.50	18.85
LARD—(Per 100 lbs.)—				
January.....	10.75	10.90	10.75	10.87½
May.....	10.25	10.45	10.25	10.45
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.75	10.77½	10.65	10.75
May.....	9.80	10.05	9.80	10.02½

THURSDAY, DECEMBER 22, 1910.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	19.80	19.90	19.50	19.85
May.....	18.60	18.80	18.60	18.72

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
January.....	10.80	10.85	10.75	10.80
May.....	10.40	10.50	10.32	10.32
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.60	10.70	10.57	10.62
May.....	9.95	9.97	9.90	9.90

FRIDAY, DECEMBER 23, 1910.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	19.85	19.85	19.75	19.85
May.....	18.72	18.72	18.60	18.65
LARD—(Per 100 lbs.)—				
January.....	10.72	10.72	10.67	10.70
May.....	10.27	10.30	10.22	10.25
RIBS—(Boxed, 25c. more than loose)—				
January.....	10.60	10.60	10.50	10.52
May.....	9.87	9.87½	9.85	9.85

†Bid. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

Native Rib Roast.....	10	@20
Native Sirloin Steaks.....	12½	@22
Native Porterhouse Steaks.....	20	@28
Native Pot Roasts.....	10	@14
Rib Roasts from light cattle.....	10	@12½
Beef Stew.....	10	@12½
Boneless Corned Briskets, Native.....	14	@14
Corned Rumps, Native.....	14	@14
Corned Ribs.....	10	@10
Corned Flanks.....	14	@20
Round Steaks.....	12½	@18
Round Roasts.....	12½	@18
Shoulder Steaks.....	12½	@14
Shoulder Roasts.....	12½	@14
Shoulder Neck End, Trimmed.....	10	@10
Rolls Roast.....	14	@14

Lamb.

Hind Quarters, fancy.....	15	@18
Fore Quarters, fancy.....	12½	@15
Legs, fancy.....	18	@20
Stew.....	10	@12½
Shoulders.....	14	@14
Chops, rib and loin, per lb.....	28	@28
Chops, Frenched, each.....	10	@15

Mutton.

Legs.....	12½	@12½
Stew.....	6	@6
Shoulders.....	10	@10
Hind Quarters.....	9	@9
Fore Quarters.....	8	@8
Rib and Loin Chops.....	14	@14

Pork.

Pork Loin.....	15	@15
Pork Chops.....	16	@16
Pork Shoulders.....	14	@14
Pork Butte.....	35	@35
Spare Ribs.....	14	@14
Hocks.....	14	@12½
Pigs' Heads.....	10	@10
Leaf Lard.....	15	@15

Veal.

Hind Quarters.....	16	@18
Fore Quarters.....	14	@14
Legs.....	16	@20
Breasts.....	10	@12½
Shoulders.....	14	@16
Cutlets.....	20	@25
Rib and Loin Chops.....	16	@20

Butchers' Offal.

Suet.....	9	@9
Tallow.....	4½	@4½
Bones, per cwt.....	81.10	@81.10
Calfskins, 8 to 15 lbs.....	14	@14
Calfskins, under 8 lbs. (deacons).....	65	@65

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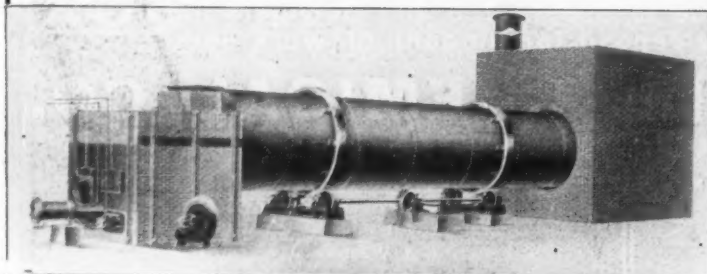
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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.	
Good native steers	10 @ 11½
Native steers, medium	9½ @ 10
Helfers, good	9¼ @ 9¾
Cows	7 @ 7½
Hind Quarters, choice	12 @ 12
Fore Quarters, choice	8 @ 8½

Beef Cuts.	
Cow Chucks	5½ @ 5½
Steer Chucks	7 @ 7
Boneless Chucks	6½ @ 6½
Medium Plates	5½ @ 6½
Steer Plates	7 @ 7
Cow Rounds	7 @ 7
Steer Rounds	7 @ 7
Cow Loin	8½ @ 9
Steer Loin, Heavy	14½ @ 14½
Beef Tenderloins, No. 1	25 @ 25
Beef Tenderloins, No. 2	18 @ 18
Strip Loin	8½ @ 9
Sirloin Butts	11 @ 12
Shoulder Clods	8 @ 8½
Rolls	11 @ 11
Rump Butts	10 @ 12
Trimblings	10 @ 12
Shank	7 @ 7
Cow Ribs, Common, Light	7 @ 7
Cow Ribs, Heavy	9 @ 9
Steer Ribs, Light	10 @ 10
Steer Ribs, Heavy	11 @ 11
Loin Ends, steer, native	12 @ 12
Loin Ends, cow	10½ @ 10½
Hanging Tenderloins	9 @ 9
Flank Steak	9 @ 12
Hind Shanks	4 @ 4

Beef Offal.	
Livers	5 @ 5
Hearts	6 @ 6
Tongues	13 @ 14
Sweetbreads	20 @ 20
Ox Tail, per lb.	5 @ 6
Fresh Tripe, plain	4 @ 4
Fresh Tripe, H. C.	5½ @ 5½
Brains	5 @ 6
Kidneys, each	4 @ 4

Veal.	
Heavy Carcass Veal	8½ @ 9
Light Carcass	11½ @ 11½
Good Carcass	11 @ 11
Good Saddles	15 @ 15
Medium Racks	12 @ 12
Good Racks	13 @ 13

Veal Offal.	
Brains, each	4 @ 4
Sweetbreads	45 @ 45
Plucks	30 @ 35
Heads, each	18 @ 20

Lambs.	
Medium Caul	8½ @ 8½
Good Caul	9 @ 9
Round Dressed Lambs	11 @ 11
Saddles, Caul	11 @ 11
R. D. Lamb Racks	9 @ 9
Caul Lamb Racks	8 @ 8
R. D. Lamb Saddles	12 @ 12
Lamb Fries, per pair	6 @ 6
Lamb Tongues, each	5 @ 5
Lamb Kidneys, each	2 @ 2

Mutton.	
Medium Sheep	7 @ 7
Good Sheep	9 @ 9
Medium Saddles	7½ @ 7½
Good Saddles	9½ @ 9½
Medium Racks	5 @ 5
Good Racks	6 @ 6
Mutton Legs	9½ @ 9½
Mutton Loin	7 @ 7
Mutton Steer	5 @ 5
Sheep Tongues, each	3 @ 3
Sheep Heads, each	6 @ 6

Fresh Pork, Etc.	
Dressed Hogs	10½ @ 11
Pork Loin	12 @ 12
Leaf Lard	11 @ 11
Tenderloins	25 @ 25
Spare Ribs	10½ @ 10½
Butts	10½ @ 10½
Hocks	8 @ 8
Trimblings	8½ @ 8½
Extra Lean Trimblings	9 @ 9
Tails	6½ @ 6½
Smouts	6½ @ 6½
Pigs' Feet	4½ @ 4½
Pigs' Heads	6 @ 6
Blade Bones	8 @ 8
Blade Meat	8½ @ 8½
Cheek Meat	9½ @ 9½
Hog Livers, per lb.	2 @ 2
Neck Bones	3½ @ 3½
Skinned Shoulders	10½ @ 10½
Pork Hearts, each	4 @ 4
Pork Kidneys, per lb.	4½ @ 4½
Pork Tongues	12 @ 12
Slip Bones	6 @ 6
Tail Bones	6½ @ 6½
Brains	6 @ 6
Backfat	10½ @ 10½
Hams	12½ @ 12½
Calas	11 @ 11
Bellies	10 @ 10
Shoulders	10½ @ 10½

SAUSAGE.

Columbia Cloth Bologna	8½ @ 8½
Bologna, large, long, round, in casings	8 @ 8
Choice Bologna	10 @ 10
Viennas	11 @ 11

Frankfurters	11 @ 11
Blood, Liver and Headcheese	9 @ 9
Tongue	12½ @ 12½
Minced Sausage	12 @ 12
Luncheon Sausage, cloth paraffine	14 @ 14
New England Sausage	14 @ 14
Compressed Luncheon Sausage	14 @ 14
Special Compressed Ham	14 @ 14
Berliner Sausage	13½ @ 13½
Boneless Butts in casings	20 @ 20
Oxford Butts in casings	17½ @ 17½
Polish Sausage	11 @ 11
Garlic Sausage	11 @ 11
Country Smoked Sausage	12½ @ 12½
Farm Sausage	14 @ 14
Pork Sausage, bulk or link	10½ @ 10½
Pork Sausage, short link	11½ @ 11½
Boneless Pigs' Feet	5 @ 5
Hams, Bologna	13½ @ 13½

Summer Sausage.

Best Summer, H. C. Medium Dry	23½ @ 23½
German Salmi, Medium Dry	20½ @ 20½
Italian Salmi	24½ @ 24½
Holsteiner	15½ @ 15½
Mettwurst, New	11 @ 11
Farmer	17½ @ 17½
Monarque Cervelat, H. C.	20½ @ 20½

Sausage in Oil.

Smoked Sausage, 1-50	5.50 @ 5.50
Smoked Sausage, 2-20	5.00 @ 5.00
Bologna, 1-50	5.00 @ 5.00
Bologna, 2-20	4.50 @ 4.50
Frankfurt, 1-50	6.00 @ 6.00
Frankfurt, 2-20	5.50 @ 5.50

VINEGAR PICKLED GOODS.

Pickle Pigs' Feet, in 200-lb. barrels	12.00 @ 12.00
Pickled Plain Tripe, in 200-lb. barrels	6.50 @ 6.50
Pickle H. C. Tripe, in 200-lb. barrels	7.75 @ 7.75
Pickle Ox Lips, in 200-lb. barrels	15.00 @ 15.00
Pickled Pigs' Smouts, in 200-lb. barrels	32.00 @ 32.00
Lamb Tongues, Short Cut, barrels	32.00 @ 32.00

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	1.95 @ 1.95
2 lbs., 1 or 2 doz. to case	3.50 @ 3.50
6 lbs., 1 doz. to case	13.75 @ 13.75
14 lbs., ½ doz. to case	30.25 @ 30.25

EXTRACT OF BEEF.

1-oz. jars, 1 doz. in box	2.25 @ 2.25
2-oz. jars, 1 doz. in box	3.55 @ 3.55
4-oz. jars, 1 doz. in box	6.50 @ 6.50
8-oz. jars, ½ doz. in box	11.60 @ 11.60
16-oz. jars, ¼ doz. in box	22.00 @ 22.00
2, 5 and 10-lb. tins	1.75 @ 1.75 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.	— @ —
Plate Beef	— @ —
Prime Mess Beef	— @ —
Extra Mess Beef	— @ —
Beef Hams (220 lbs. to bbl.)	— @ —
Rump Butts	16.50 @ 16.50
Mess Pork	20.00 @ 20.00
Clear Fat Backs	21.50 @ 21.50
Family Back Pork	21.50 @ 21.50
Bean Pork	16.00 @ 16.00

LARD.

Pure Leaf, kettle rendered, per lb., tes.	13 @ 13
Pure Lard, substitutes, tes.	12 @ 12
Lard, compound	10 @ 10
Cooking oil, per gal. in barrels	60 @ 60
Barrels, ¼ c. over tierces; half barrels, ¼ c. over tierces; tubs and pails, 10 to 80 lbs., ¼ to 1 c. over tierces.	— @ —

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi.	15½ @ 15½
Cooks' and bakers' shortening, tubs	13 @ 14

DRY SALT MEATS.

(Boxed. Loose are ¼ c. less.)	
Clear Bellies, 14@16 avg.	13½ @ 13½
Clear Bellies, 18@20 avg.	12½ @ 12½
Rib Bellies, 18@20 avg.	12½ @ 12½
Fat Backs, 12@14 avg.	10½ @ 10½
Regular Plates	9 @ 9
Short Clears	— @ —
Butts	8½ @ 8½
Bacon meats, ¼ c. to 1 c. more.	— @ —

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	15½ @ 15½
Hams, 16 lbs., avg.	15 @ 15
Skinned Hams	16 @ 16
Calas, 4@6 lbs., avg.	11½ @ 11½
Calas, 6@12 lbs., avg.	11½ @ 11½
New York Shoulders, 8@12 lbs., avg.	12½ @ 12½
Breakfast Bacon, fancy	24 @ 24
Wide, 10@12 avg., and strip, 5@6 avg.	18½ @ 18½
Wide, 6@8 avg., and strip, 3@4 avg.	19 @ 19
Rib Bacon, wide, 8@12, strip, 4@6 avg.	15 @ 15
Dried Beef Sets	18½ @ 18½
Dried Beef Inside	18½ @ 18½
Dried Beef Knuckles	18 @ 18
Dried Beef Outides	15½ @ 15½
Regular Boiled Hams	19 @ 19
Smoked Boiled Hams	20 @ 20
Bolled Calas	16 @ 16
Cooked Loin Rolls	23 @ 23
Cooked Rolled Shoulders	16 @ 16

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	21 @ 21
Export Rounds	21 @ 21
Middles, per set	62 @ 62
Beef bungs, per piece	10½ @ 10½
Beef weasands	8 @ 8
Beef bladders, medium	35 @ 35
Beef bladders, small, per doz.	32 @ 32
Hog casings, as packed	35 @ 35
Hog casings, free of salt	65 @ 65
Hog middles, per set	10 @ 10
Hog bungs, export	15 @ 15
Hog bungs, large mediums	10 @ 10
Hog bungs, prime	6 @ 6
Hog bungs, narrow	5 @ 5
Imported wide sheep casings	90 @ 90
Imported medium wide sheep casings	80 @ 80
Imported medium sheep casings	70 @ 70
Hog stomachs, per piece	4 @ 4

FERTILIZERS.

Dried blood, per unit	3.15 @ 3.15
Hog meal, per unit	2.90 @ 2.90
Concentrated tankage	2.50 @ 2.50
Ground tankage, 12%	2.85 @ 10c.
Ground tankage, 11%	2.85 @ 10c.
Ground tankage, 10%	2.85 @ 10c.
Crushed tankage, 9 and 20%	2.70 @ 10c.
Ground tankage, 6 and 35%	20.00 @ 20.50
Ground raw bone, per ton	26.00 @ 26.50
Ground steam bone, per ton	17.00 @ 18.00
Unground tankage, per ton less than ground	50c. @ 50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs., aver.	275.00 @ 300.00
Horns, black, per ton	30.00 @ 35.00
Horns, striped, per ton	40.00 @ 45.00
Horns, white, per ton	50.00 @ 55.00
Flat shin bones, 40 lbs. av., per ton	60.00 @ 62.50
Round shin bones, 38-40 lbs. av., per ton	65.00 @ 70.00
Round shin bones, 50-52 lbs. av., per ton	77.50 @ 80.00
Long thigh bones, 90-95 lbs. av., per ton	92.50 @ 95.00
Skulls, Jaws and Knuckles, per ton	27.50 @ 29.00

LARD.

Prime steam, cash	10.90 @ 10.90
Prime steam, loose	10.60 @ 10.60
Leaf	10.75 @ 10.75
Compound	8½ @ 8½
Neutral lard	12½ @ 12½

STEARINES.

Prime oleo	9½ @ 10
Oleo No. 2	9 @ 9
Mutton	9½ @ 9½
Tallow	8 @ 8
Grease, yellow	6½ @ 6½
Grease, A white	7½ @ 7½

OILS.

Lard oil, extra, winter strained, tierces	100 @ 105
Extra No. 1 lard oil	71 @ 72
No. 1 lard oil	62 @ 63
No. 2 lard oil	60 @ 61
Oleo oil, extra	9½ @ 10
Oleo oil, No. 2	9½ @ 9½
Oleo stock	9 @ 9
Nutsfoot oil, pure, bbls.	70 @ 73
Acidless tallow oil, bbls.	65 @ 67
Corn oil, loose	6 @ 6.05

TALLOW.

Edible	7½ @ 8
Prime city	7½ @ 7½
No. 1 Country	7½ @ 7½
Packers' prime	7½ @ 7½
Packers' No. 1	7½ @ 7½
Packers' No. 2	6½ @ 6½
Renderers' No. 1	6½ @ 7

GREASES.

White, choice	7½ @ 8
White, "A"	7½ @ 7½
White, "B"	7½ @ 7½
Bone	6½ @ 7
House	6½ @ 6½
Yellow	6½ @ 6½
Brown	6½ @ 6½
Glue Stock	6½ @ 6½
Garbage grease	5½ @ 5½

COTTONSEED OILS.

P. S. Y., loose	53 @ 54
P. S. Y., soap grade	53 @ 53
Soap stock, bbls., concen., 62@65% f. a.	3½ @ 3½
Soap stock, bbls., reg., 50% f. a.	2 @ 2½

COOPERAGE.

Ash pork barrels	82 @ 85
Oak pork barrels	95 @ 1.02
Lard tierces	1.25 @ 1.27

CURING MATERIALS.

Refined saltpetre	4½ @ 6½
Boracic acid, crystal to powdered	7 @ 7½
Borax	3½ @ 4

Sugar—	
White, clarified	4½ @ 4½
Plantation, granulated	4½ @ 4½
Yellow, clarified	4½ @ 4½

Salt—	
Ashton, in bags, 224 lbs.	32.25 @ 32.25
English packing, in bags, 224 lbs.	1.45 @ 1.45
Michigan, granulated, car lots, per ton	3.00 @ 3.00
Michigan, medium, car lots, per ton	3.50 @ 3.50
Casing salt, bbls., 280 lbs., 2x@3x	1.40 @ 1.40

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from National Livestock Commission Co.)

Union Stock Yards, Chicago, Dec. 21.

Monday's run of 19,031 cattle was surprisingly light, especially in view of the sharp upturn in values that took place last Thursday and Friday. The general trade was very active at 15@20c. advance, or 40@50c. higher than the "low spot" early last week. Yearlings, however, did not participate in the "upturn," as most of the Xmas orders for that class were filled earlier. The demand was especially strong for medium priced weighty cattle selling from \$5.75@6.25. Choice yearlings topped the market at \$7.20. Well-fatted 1,250@1,500-lb. steers sold from \$6.60@7. Bulk of the good quality shipping and dressed beef steers went from \$6.25@6.60, with most of the medium to good 1,150@1,300-lb. steers from \$5.75@6.25, including quite a few "near yearlings" averaging about 1,100 lbs. around 6c. Most of the short-fed and pretty good killers sold \$5.25@5.75, with the feeder buyers active competitors for anything under that price. Tuesday's supply of 6,255 cattle included a fairly good sprinkling of medium to good steers, and the general market ruled fully steady with Monday's advance, bulk of the sales showing 50c. advance over prices current one week ago. Wednesday (today) receipts were over 17,000. The general trade ruled active and strong, with the bulk of the sales, except on yearlings, showing 50c., and in some cases 60c. per cwt. advance over the low time a week ago today. With anything like conservative marketing we believe the advance will be well sustained.

Receipts of butcher stuff have been very light this week, and the advance is 40@60c. per cwt. on cows and heifers that are selling from 4a. up, while canners and cutters are about 25c. per cwt. higher. There are quite a number of outsiders here buying good shipping heifers and cows, which also has a tendency to help the market. The bull market is 15@25c. higher than it was last week, with all kinds selling readily at the advance, best heavy bulls bringing up to \$4.35 today.

The reaction in the hog market that has been looked for for several days finally materialized today to the extent of 15@20c. per cwt. Trade was very active, and the demand strong from all sources. With receipts of 21,000, bulk sold at \$7.80@7.95; top 8c. Prices got stronger as the day advanced, and the close was quite firm. The volume of the receipts is rather disappointing, for we are still running short of last year. A good many well-posted people in the trade here had expected a little increase over last year, but, of course, there is every inducement to hold hogs back and feed them corn at the present prices, while hogs can be kept gaining. The provision market has had a good sharp advance, and the hog situation looks rather healthy. Of course, there will be declines from time to time, but the tendency seems to point to a good strong market for some time to come.

The trade in sheep and lambs has shown marked activity since the opening of the week, today's prices ranging from 40@65c. per cwt. above last week's close. The trade shows less activity at the finish today, however. There is still an abundance of stuff in the anxious feeders' hands that will come within the next thirty days, and there seems nothing in the way of a permanent upturn in sight until the middle of next month at least. We quote: Good to prime wethers, \$4.15@4.35; fair to best ewes, \$3.85@4.25; poor to medium ewes, \$3.25@3.65; cull ewes, \$2@3; good to choice light yearlings, \$5.60@5.85; fat heavy yearlings, \$5@5.35; good to choice lambs, \$6.50@6.80; poor to medium lambs, \$6@6.40; cull lambs, \$4.50@5.50; feeding lambs, \$5.60@6; feeding wethers, \$3.75@4; feeding yearlings, \$4.50@5.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Dec. 21.

The discontinuance of the demand prevailing last week for choice beeves for the holiday trade results in receipts of cattle this week of a somewhat inferior grade. Fair to good steers met a good demand Monday, and for these prices ranged from strong to a dime higher. Bulk of this class realized \$5@5.75. A top of \$6.25 was scored on a lot of 1,000-lb. steers, while a lot of 1,500-lb. beeves brought \$6.15. A load of 1,060-lb. yearlings sold at \$6. Tuesday saw another advance, and it was a more general gain than that of Monday. Today (Wednesday) the market made another advance of a dime on beef steers, bulk of receipts bringing \$5.50@6.35. The week's cow and heifer trade has shown many irregularities, and today's close puts it about on a level with last week.

The Southern market has been characterized by the same prosperous tone prevalent on the native side, although the quantity and quality of the receipts in general did not warrant such a noticeable increase in prices. On Tuesday several loads of 1,050-lb. Oklahoma yearlings topped the market at \$6.50, which was the best price obtained for quarantines for several months. Another lot of 1,030-lb. steers brought \$5.45.

Shippers and butchers opened the week's market with a brisk demand for good, medium and heavy hogs, for which they paid prices which were 5@10c. above Saturday's average. The top was \$7.80 for several loads of 250-lb. hogs, and bulk of the balance sold at \$7.60@7.75. Receipts of 12,333 head proved the largest Monday's supply of the year. Tuesday's market was topped at \$7.80, bulk selling at \$7.65@7.75 and a good clearance of the 9,000 head was effected on this basis. Today, our top was \$8, bulk selling at \$7.80@7.90, the market being 15@25c. higher than yesterday.

The sheep market so far this week presents quite an inducement for shippers to dispose of their stock, which is ready for the market. Monday's supply was small and of inferior quality, and the prices secured were on a steady basis compared with last week. Tuesday a break occurred, the kind of a break shippers are looking for. The market in general was a quarter higher. A lot of 73-lb. Western lambs topped the market at \$6.55, and one of yearlings brought \$5. Today's market advanced 20@25c., a lot of 78-lb. lambs topping at \$6.75, while a shipment of Western lambs brought \$6.50.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Dec. 20.

Another light run of cattle today, following the limited supply here yesterday, put additional strength into the market. Fed steers are 25@40c. higher than a week ago; cows and heifers not quite so much stronger. Yearlings have lost some of their bloom of a short time ago, as the Christmas demand is over, but they are still as good as a week ago, and have topped the market here this week at \$6.60. Best heavy steers here today sold at \$6.35; bulk of steers, \$5.25@6; cows, \$3.50@5; heifers up to \$6; bulls, \$3.50@4.75; best veals, \$8.25.

Hogs are holding up steady to strong this week, everything selling close together, particularly today. Run is 12,000 today; market a shade stronger than yesterday; all

weights within the 5c. range of \$7.60@7.65, with one choice heavy lot at \$7.67½.

Sheep and lambs are stronger today, run 6,500 head. The supply is more modest than had been expected, due to strong advice from commission men to owners to hold back, and the market is behaving well. Best lambs today sold at \$6.40, yearlings worth up to \$5.50, wethers \$4.25, ewes \$3.75.

Drive outs to local killers last week were as follows:

	Cattle.	Hogs.	Sheep.
Armour	5,503	12,896	6,724
Fowler	1,614	1,090
S. & S.	4,324	10,051	2,417
Swift	6,913	10,092	6,846
Cudahy	4,660	10,295	5,200
Morris & Co.	5,724	7,067	3,160
Butchers	131	192	94
Total	28,869	50,683	25,521

ST. JOSEPH

(Special Letter to The National Provisioner.)

St. Joseph, Mo., Dec. 20.

The week before Christmas is not one that would suggest much activity in the demand for livestock, but with receipts of cattle falling off nearly one-half for this week compared with last has started the market into much better activity, and prices have been hardening this week. The stronger turn applies alike to fat steers and to all grades of she stock, and the advances from the close of last week have been fully 1c. to 15c., in some cases more. There are still no fully fat long-fed beeves coming; choice little yearlings at \$6.25 were the top of the market here today, and bulk of the steers were of the light to medium grades that sell in a range of \$5.25@5.75, with one lot of fat heavy beeves at \$6.15. The market for she stock of all grades is active at the advances, and bulk is selling at \$4@4.75, but with choice heifers higher, up to \$5.35 today. The country is taking all stock cattle that are coming at strong prices.

The hog supply is still falling short of expectations of the packers for December, and the market is carrying a strong healthy undertone that results in quick recovery after all breaks. The market at this writing is a shade higher than a week ago, with best here selling at \$7.65 and the bulk at \$7.50@7.60. Hogs are good in quality. Outlook does not favor heavy receipts for at least a couple of weeks.

The sheep market has been erratic of late, as marketing has been heavy and Eastern mutton trade unsatisfactory to the packers. Within a day or two, however, there has been some firming up, and prices are 15@20c. higher than last week.

NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO DECEMBER 19, 1910.

	Beeves.	Cows.	Calves.	Sheep.	Hogs.
Jersey City	2,507	—	1,759	16,019	18,840
New York	4,164	—	2,151	3,137	15,792
Lehigh Valley	3,328	—	890	8,174	—
Central Union	3,551	—	390	15,814	—
Scattering	—	72	115	33	4,850
Totals	13,550	72	5,305	43,197	39,482
Totals last week	13,164	72	4,522	42,781	36,812

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Morris Beef Co., Adriatic	—	—	742
Swift Beef Co., Adriatic	—	—	1,045
Swift Beef Co., Minnehaha	—	—	360
Sulzberger & Sons Co., Minnehaha	—	—	1,000
J. Shanberg & Son, Minnehaha	424	—	—
Dillenback & Dreelan, Corona	—	25	—
Dillenback & Dreelan, Uller	—	25	—
Total exports	836	50	3,147
Total exports last week	810	100	4,021

M. K. PARKER & CO.

Tallow, Grease and All Packing House By-Products

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THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, Dec. 23.—Market quiet; Western steam, \$11.15; Middle West, \$11.05@11.10, city steam, \$10.50@10.75; refined, Continent, \$11.30; South American, \$11.75; Brazil, kegs, \$12.75; compound, 8½@9c.

Liverpool Markets.

Liverpool, Dec. 23.—(By Cable.)—Beef, extra India mess, 132s. 6d. Pork, prime mess, 122s. 6d.; shoulders, 58s.; hams, short clear, 63s. 6d. Bacon, Cumberland cut, 57s. 6d.; long clear, 28@34 lbs., 61s. 6d.; 35@40 lbs., 62s.; backs, 63s. Tallow, no stock. Turpentine, 55s. Rosin, common, 14s. 9d. Lard, spot, prime Western, 55s. American refined in pails, 56s. 6d. Cheese, Canadian, finest white, new, 56s. 6d.; colored, 58s. American lard (Hamburg), 50 kilos, 54½ marks. Tallow, Australian (London), 36s. 6d. Cottonseed oil, colored, loose (Hull), 28s. 6d.

FRIDAY'S CLOSINGS IN NEW YORK.

Provisions.

Lower hogs and freer offerings accounted for the decline in values.

Tallow.

But little activity is noted in the market. Prime city is quoted at 7½c.

Oleo and Lard Stearine.

A better demand is reflected in firmer prices. The market is quoted at 9½@9¾c.

Cottonseed Oil.

Short covering by refining interests and a firm crude market brought about a higher range of prices at the outset.

Market closed steady, with an absence of pressure noticed. There was scattered short covering by professionals, while selling was restrained in anticipation of further buying by refiners. Sales, 9,000 bbls. Spot oil, \$7.35 @7.50. Crude, prompt, 47½@48c. per gal. Closing quotations on futures: December, \$7.36@7.40; January, \$7.29@7.31; February, \$7.32@7.36; March, \$7.37@7.38; April, \$7.38 @7.43; May, \$7.42@7.43; July, \$7.49@7.50. Good off oil, \$6.85@7.35; off oil, \$6.75@7.30; winter oil, \$7.70@8; summer white, \$7.40@8.

FRIDAY'S LIVESTOCK MARKET.

Chicago, Dec. 23.—Market 5@10c. lower; quality fair; bulk of prices, \$7.70@7.85; mixed and butcher's, \$7.55@7.95; heavies, \$7.50@7.90; light weight, \$7.50@7.90; rough, \$7.50@7.85; Yorkers, \$7.80@7.85; pigs, \$7.10 @7.85; cattle, weak, 25c. lower than Wednesday; beefs, \$4.50@7.25; cows and heifers, \$2.40@6.15; Texas steers, \$4.10@8.25; stockers and feeders, \$3.40@5.75; Westerns, \$4 @5.90. Sheep market dull, 25@50c. lower than Wednesday; natives, \$2.40@4.15; Western, \$2.75@4.10; yearlings, \$4.50@5.60; lambs, \$4.25@6.25.

Kansas City, Dec. 23.—Hog market 10c. lower, \$7.30@7.75.

East Buffalo, Dec. 23.—Hog market easy, 4,800 on sale at \$8.15@8.20.

St. Louis, Dec. 23.—Market barely steady, \$7.75@8.

Omaha, Dec. 23.—Hogs slow, \$7.35@7.75.

Indianapolis, Dec. 23.—Hogs lower, \$7.75 @7.85.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, Dec. 22.—The lard market has continued its upward course this week, largely as a result of the oversold condition of the January option in Chicago and the disappointing arrivals of hogs, which continue below what they were this time last year, and were then below what they were in the previous year. There is no doubt but the January lard situation is congested, and a great deal of lard will have to be made to make January deliveries, and good judges are in doubt whether a sufficient number of hogs will arrive before the end of January to make these deliveries, all of which causes January option to be high, with the possibility of its going higher yet. But there is no doubt in the minds of everybody but towards the end of the winter and the early spring large hog arrivals will come, which will cause an abundant production of lard and lower prices. The oleo market during the present week has not at all sympathized with the lard market, but has been sliding down hill fast in the face of higher lard prices, and at the close of the week the oleo market is entirely of a holiday character—small business doing, and such bids as come in are at reduced limits. The lard situation for the time being has strengthened the cotton oil market, but at the higher prices Europe is slow to make contracts for butter oil.

[Additional Market Reports on page 28.]

RECEIPTS AT CENTERS

SATURDAY, DECEMBER 17, 1910.

	Cattle.	Hogs.	Sheep.
Chicago	200	13,217	2,000
Kansas City	500	4,235	1,000
Omaha	100	7,000	500
St. Louis	1,000	10,067	
St. Joseph	300	3,000	500
Sioux City	200	3,800	200
St. Paul	300	2,300	100
Fort Worth	1,200	1,300	
Milwaukee		4,221	
Peoria		1,200	
Indianapolis	550	5,000	
Cincinnati	34	2,508	30
Pittsburg	100	6,700	3,000
Cleveland	40	2,000	1,000
Buffalo	275	4,400	9,000
New York	2,254	3,575	4,000

MONDAY, DECEMBER 19, 1910.

Chicago	19,000	30,378	25,000
Kansas City	10,000	8,010	6,000
Omaha	3,700	5,000	8,800
St. Louis	4,500	6,348	2,500
St. Joseph	1,500	3,000	1,000
Sioux City	2,700	4,500	500
St. Paul	1,300	3,500	2,300
Fort Worth	4,200	2,200	
Milwaukee		2,245	
Peoria		700	
Indianapolis	550	3,000	
Cincinnati	1,349	6,447	491
Pittsburg	2,100	2,500	4,500
Cleveland	380	3,500	200
Buffalo	3,700	1,600	16,200
New York	3,440	11,341	12,519

TUESDAY, DECEMBER 20, 1910.

Chicago	5,000	21,198	17,000
Kansas City	8,000	11,122	4,000
Omaha	4,200	7,200	4,000
St. Louis	3,000	13,305	4,000
St. Joseph	1,500	5,500	1,600
Sioux City	2,300	3,000	800
St. Paul	1,400	4,500	800
Fort Worth	3,500	1,600	800
Milwaukee		2,944	
Peoria		900	
Indianapolis	1,050	9,000	
Cincinnati	233	4,472	123
Pittsburg		4,000	900
Cleveland	60	2,000	1,000

Buffalo	250	7,000	6,000
New York	596	6,182	1,883

WEDNESDAY, DECEMBER 21, 1910.

Chicago	15,000	25,000	12,000
Kansas City	5,000	9,000	6,000
Omaha	3,000	6,500	4,400
St. Louis	3,500	9,872	1,000
St. Joseph	1,800	4,500	1,000
Sioux City	1,000	4,000	500
St. Paul	700	3,400	100
Fort Worth	1,800	1,500	
Milwaukee		9,245	
Peoria		1,400	
Indianapolis		7,000	
Cincinnati	333	4,298	337
Pittsburg		4,000	
Buffalo	100	2,000	5,000
New York	1,908	1,063	5,620

THURSDAY, DECEMBER 22, 1910.

Chicago	8,000	25,000	20,000
Kansas City	4,000	6,000	2,000
Omaha	2,800	7,000	2,600
St. Louis	3,000	9,654	3,000
St. Joseph	2,000	6,500	2,000
Sioux City	2,900	2,800	
St. Paul	400	3,000	100
Fort Worth	2,000	1,000	
Milwaukee		2,294	
Peoria		700	
Indianapolis		6,000	
Cincinnati	622	3,075	144
Pittsburg		5,200	
Buffalo		4,400	6,000
New York	1,281	1,964	2,618

FRIDAY, DECEMBER 23, 1910.

Chicago	3,000	23,000	12,000
Kansas City	1,000	4,500	1,600
Omaha	1,000	5,200	1,300
St. Louis	1,800	9,000	1,000
St. Joseph	600	3,000	
Sioux City	300	4,500	5,000
Fort Worth	2,500	1,500	
St. Paul	700	4,400	2,000

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Dec. 17, 1910:

CATTLE.

Chicago	37,383
Kansas City	28,566
Omaha	14,033
St. Paul	12,327
Cudahy	3,799
Indianapolis	560
New York and Jersey City	3,279
Philadelphia	12,786
Pittsburg	3,511
	6,960

HOGS.

Chicago	119,580
Kansas City	59,897
Omaha	36,818
St. Joseph	31,778
St. Paul	22,560
Cudahy	14,041
Ottumwa	11,717
Cedar Rapids	11,674
Indianapolis	33,822
New York and Jersey City	39,482
Philadelphia	5,990
Pittsburg	46,670

SHEEP.

Chicago	111,647
Kansas City	25,521
Omaha	25,350
St. Joseph	8,799
St. Paul	5,012
Cudahy	556
Indianapolis	1,320
New York and Jersey City	43,147
Philadelphia	10,856
Pittsburg	15,200

MEAT AND STOCK EXPORTS

WEEKLY RECEIPTS TO DECEMBER 19, 1910.

Exports from—	Live cattle.	Live sheep.	Qrs. of beef.
New York	838	50	3,147
Boston	1,004	—	250
Baltimore	438	—	—
Portland	101	—	—
St. John	684	—	—
Exports to—			
London	2,130	—	3,397
Liverpool	1,172	—	—
Glasgow	361	—	—
Bermuda and West Indies.	—	50	—
Totals to all ports.	3,063	50	3,397
Totals to all ports last week.	4,767	100	4,021

COTTONSEED OIL IN ARGENTINA.

Cottonseed oil is imported into Argentina in considerable quantities. For the five years 1904 to 1908, inclusive, Argentina imported 3,556,683 kilos of cottonseed oil. Of this amount the United States furnished 3,432,028 kilos.

Government Inspection

requires your packing house to have the most

Sanitary Arrangement

We are specialists in this work

Write us in regard to your requirements

TAIT-NORDMEYER ENGINEERING CO., Little Building, St. Louis

Retail Section

EVILS IN CUTTING PRICES TO KILL COMPETITION

Retail Butchers Would Be Wiser to Try Some Other Method

By a Veteran Retailer.

Out in a Western city press dispatches say the local Retail Butchers' Association has announced through its individual members "a great reduction in the price of the best cuts." They also frankly come out with a statement that the prices, while not justified by the wholesale prices, are made as a means of preventing a large concern of meat dealers from establishing a series of chain of retail stores in the city in question.

Of course price cutting is frequently employed as a means of killing off competition, and in a large number of cases it is quite an effective one if in the killing process it does not kill off both parties to the fight. But the question suggests itself, "Was this a wise move in this particular case?"

Mind you, it may effect the purpose for which it was intended, and the company contemplating the establishment of the chain of butcher shops may give up and go elsewhere. This may all occur, but what has it done to the members of the butchers' association interested in the matter?

A customer comes in one day and pays 18 cents, say, for sirloin. The next day it drops to 14 cents, or even 12 cents. The customer is tickled to death and the local papers come out with flaring headlines stating that the "high cost of living is no more." The butcher is slapped on the back and hailed as the savior of the city.

But wait, the crash is yet to come. Five, six, seven days, or two weeks later up goes the price again. Why, what's the matter? Is the "beef trust" putting the screws on the retailers? Well, we'll see. Let's ask the butcher himself.

"Good morning, Mr. Butcher. How does it happen that meat is up again? Is the 'beef trust' getting after you?"

Now if the butcher is an honest man he must tell the customer that such is not the case. As far as the "beef trust" is concerned prices are practically the same. He must then tell about the fight to keep competitors out.

"Yes," says the customer, "but why isn't sirloin 18 cents, as it was before the fight? Why must I pay 20 cents now?"

"Well, you see," says the butcher, "during the fight I was selling things pretty close to cost, and, in many cases, below cost. I lost money. I've got to get it back now."

"Oh, oh," says the customer, "that's your game?" And out he or she goes.

So the customer usually has to pay the piper in these price-cutting fights, and that certainly doesn't put him in an elegant frame of mind. Likely as not he will go out and become a staunch supporter of the company behind the chain of stores.

Of course, there may be extenuating circumstances not yet come to light in this particular Western city fight. But, even so,

there are more ways than one of "killing a duck." And there are more ways than one of stifling annoying competition, all based on the sound theory that if your shop is more attractive you'll do the business. One of these is sanitation. Get a refrigerating machine and install it in your shop. It will not only cut down costs, but will make your shop the pink of sanitary perfection. The customers will like it, too, and a satisfied customer is your best salesman, and is also your best competition-killer.

Satisfy your customers, give them fair prices, and then let the cut-throat competitor come on. You're ready for him. He'll hang himself, as sure as fate.

FIGHT FOR JUST OLEO LAW.

The retail grocers of the country have renewed their part in the campaign for fair and square oleomargarine legislation at Washington, and their example might well be followed by the meat trade. In a recent letter sent out reviewing the situation as it stands at this time President Sullivan of the National Retail Grocers' Association says:

"In all probability some oleomargarine bill will be favorably reported in the early part of the next session. It is, therefore, very important that the two senators from your State and the present member of Congress from your district, and more especially Hon. Chas. F. Scott, chairman of the Committee on Agriculture, should be urged to vote for the bill that will benefit both the retail trade and our customer, the consumer.

"As you know we are in favor of the least possible tax which will permit the government to keep supervision over the manufacture and will insure the goods reaching the consumer for what they really are. We have urged that all oleomargarine shall be put up in half pound, 1 pound, 2 pound, and 3 pound bricks, and that none of it shall be sold in bulk, and that each brick no matter what its weight, shall be encircled with a revenue stamp indicating the weight of the package and the character of the product contained therein.

"If the Penrose or McHenry bill, which was drawn and introduced at the instance of the dairy trust, should be passed the manufacture or sale of oleomargarine of any shade of yellow whatsoever would be prohibited by an extremely high tax.

"We therefore ask you as secretary of your association to write your two senators and the congressman in your district. Would also respectfully ask you to bring the matter before the next meeting of your association and have a resolution passed which should be forwarded to your two senators and to your present congressman in your district.

"I would respectfully ask you to send a copy of the resolution to the President of the United States and also to Hon. Chas. F. Scott, chairman of the Committee on Agriculture, Washington, D. C., and a copy to this office of any letter or resolution which you may send.

"We have every reason to believe that if the members of our organization will re-

spond to the efforts of the officers of the National association that this unjust tax will either be reduced to 2 cents a pound or entirely eliminated."

HABITS OF THE DEAD-BEAT.

The butcher suffers as much, if not more, than the average retailer from the "dead-beat." Where shops are numerous, as they are in large cities in residential districts, and competition is consequently keen, here it is that the dead-beat finds easy picking. It is surprising how many dead-beats there are, and among them are numbered people that no one would ever suspect of an intention to beat their butcher's bills. Perhaps that is why it is so easy for this class to "get away with it."

And the dead-beats are not confined to the people who only earn a few dollars a week by any means, says the Merchants' Journal. There are a great many people who never earn more than a few dollars a week who are counted as good pay, while there are others who move in what are considered the higher circles who never pay if they can help it. In the meat trade especially there are a whole lot of the latter class to be met with.

Of course, the honest people who do pay their bills have in the long run to put up for the dead-beats. The merchant finally charges off his bad accounts and figures them in as part of the expenses of the business and adds that much to cost of goods. So the man who is honest has to stand for the man who is dishonest enough to try to beat his bills.

Of course, it goes without saying that the dead-beat is also a liar. He lies without let, hindrance or justification. Confront him with a bill and he will unblushingly agree to pay it on a certain day, although he really hasn't the remotest idea that he will meet the obligation at the time specified. The dead-beat ought not to be able to work more than one shop in a town, but if he is a smooth article he generally manages to get in debt to all of them, and in a big city his field is unlimited. He need hardly ever get caught.

In a certain town lives a woman who is known as the dead-beat bill collector. Her method is simple and generally effective. She takes the bill against the dead-beat and tackles him at the first opportunity, and also at every other opportunity. If he is standing talking on the street she will walk up, break into the middle of the conversation and dun the dead-beat.

A man has to be pretty case-hardened if he can stand that sort of thing very long. If he gives some plausible excuse at the time, she may let him go for the time being; but if he doesn't "come across" she tackles him again, and in a crowd if the opportunity offers. He may be mad enough to want to bite a ten-penny nail, but that doesn't help any. He cannot afford to get into a street quarrel with a woman.

He has sense enough as a general thing to know that he would get the worst of it in a contest of that kind. He will lie to the woman and get rid of her temporarily, but his troubles are only commenced. She is methodical and untiring. She pursues him day after day. He gets so that he does not dare to go out on the street for fear of meeting her.

It is only a question of time till he gives it up and pays his bill, if there is any way in which he can raise the money. If every town had such collectors there would be a whole lot of money saved to butchers and to their honest customers, too!

LOCAL AND PERSONAL.

The Adkisson-Brown Meat Company, Hannibal, Mo., has been incorporated with a capital stock of \$3,000 by H. K. Adkisson and others.

The meat market of Confer & Zintel at New Lathrop, Mich., has been destroyed by fire.

J. W. Rivenburg's meat market at Carbon-dale, Pa., has been destroyed by fire.

Clark & Case have opened a new meat market at Goshen, N. Y.

Davis Brothers have opened a new meat market at Wilkes-Barre, Pa.

J. Shuel has reopened his meat market at Princeton, Ind.

Stratton & Showalter have opened a meat market at Waldo, Ohio.

G. L. French has opened a meat market at Somerset, Mass.

A new meat market has been opened at Reading, Pa., by N. B. Reinert.

H. Black & Co. have opened a new meat market at Grand Rapids, Mich.

Henry & James' meat market at Port Henry, N. Y., has been destroyed by fire.

N. Connors has opened a market at Scranton, Pa.

A. Crawford has opened a new meat market at Hastings, Ia.

The Reighter meat market at Carlisle, Pa., has been damaged by fire.

C. E. Wiley has engaged in the meat business at Richmond, Ind.

A new building is being erected at McLaughlin, S. D., to be occupied by Aug. Erben as a meat market.

V. J. Uridil is building a new meat market at Abie, Neb.

A. Joliffe is engaging in the meat business at Cranbrook, B. C.

V. G. Peterson has disposed of his butcher shop at Vancouver, Wash., to H. D. May.

W. W. Loomis has decided to engage in the meat business at Hopkinson, Ia.

C. F. Foster has purchased the Waldeck butcher shop at Exeter, Neb.

Saxton & Roach have purchased the butcher shop of Teater Bros. at Alliance, Neb.

J. W. Owens has disposed of his butcher shop at Denison, Kan., to William Black.

J. S. Loutzenhiser & Son have opened a meat market and grocery store at Parsons, Kan.

Stewart Bros. have decided to open a meat market at Louisville, Kan.

John Young, formerly of the meat firm of Quinn & Young, has purchased an interest in the butcher shop of his brother, C. H. Young, at Salina, Kan.

Jake Maxwell has purchased the Reynolds meat market at Manford, Okla.

Jones & Kessinger have moved their meat market into new quarters at Beggs, Okla.

N. T. Piper, Jr., of 5203 Monte Vista, is adding a grocery stock to his meat market at Los Angeles, Cal.

Worst Bros. have engaged in the meat business at Otsego, Mich.

Warren Wainwright, of Ensley, has purchased the butcher shop of Fred H. Peck at Sand Lake, Mich.

William Carroll has disposed of his meat market at Traverse City, Mich., to Ralph Smith.

S. S. Smith has disposed of a half interest

in his City Meat Market at Belding, Mich., to Will Ward.

The Loster meat market at Mendon, Mich., has been destroyed by fire.

Wm. E. Robart has sold out his stock of meats at Hale, Mich., to George E. Morris, of Montpelier, Ohio.

C. L. Barnhard has purchased an interest in the Dalles Meat Company at Falls City, Ore., from D. J. Grant.

N. J. Ward has engaged in the meat business at Cresswell, Ore.

Albert Witz has added a grocery department to his meat business at Chewelah, Wash.

George Raymond has opened a new butcher shop at Sutherlin, Ore.

Wilson & Hayes have established themselves in the meat business at Cottage Grove, Ore.

DECLARES FOR UNIFORM OLEO TAX.

(Concluded from page 15.)

since the inception of the original law imposing a tax upon the regular sale and manufacture of this product. During the fiscal year 1902, the banner year under the old law, there was produced 126,316,427 pounds, and withdrawn taxpaid 123,126,636 pounds. From the revenue standpoint, however, the results for the past year are disappointing; the tax collected for the fiscal year 1910 amounting to \$689,856.42, an increase of only \$50,996.09 over the fiscal year 1909, while under the old law of 1902 there was collected on a smaller production the sum of \$2,462,532.72. The small increase in tax collections during the fiscal year 1910 as compared with those for the fiscal year 1909 is due to the decreased amount of oleo-margarine taxpaid at the rate of 10 cents per pound.

Exports of the colored product showed an increase of 317,302 pounds, while there was a decrease of 15,383 pounds in the uncolored, or a net increase of 301,919 pounds in the exportations for the fiscal year ended June 30, 1910, over the former year.

A great increase is shown in the number of retail dealers during the year, there having been issued 2,761 special-tax stamps covering the sale of the artificially colored and 42,029 for the sale of the uncolored product, making a total of 44,790 retail dealers as against a total of 25,040 for both classes during the fiscal year 1909.

During 1910, 40 wholesale dealers paid special tax to engage in the sale of colored oleo-margarine and 577 for the uncolored, a total

of 617, an increase of 213 dealers in these classes as compared with the previous year.

There was no let up in the activity of officers in the field in detecting and investigating violations of this law, but it is probable that those discovered represent but a small portion of the offenses committed and remaining undetected. A total of 2,754 violations of the various sections of the law and regulations were reported, involving 166 cases of illicit manufacture or attempts to evade payment of the 10 cents per pound tax on the artificially colored product. There were 95 violations by wholesale dealers and 2,493 by retail dealers, consisting principally of failure to pay special taxes; packing contrary to law; failure to mark and brand the product sold; failure to destroy stamps on empty packages; and removal of stamps, marks, and brands from original packages. A large number of prosecutions have been instituted throughout the country. There have been some convictions and a number of indictments are pending at this time.

In addition to sentences of imprisonment in a number of cases, a total of \$80,428.53 was recovered through fines, compromises, and assessments of special and stamp taxes.

Attention was called in the report of 1909 to the defects in the oleomargarine statutes as construed by the United States Courts. The existence of these defects has been even more markedly demonstrated during the fiscal year just closed. It would appear that if this law is to be satisfactorily administered, either as a revenue measure or as a measure to protect the public in its purchases, remedial legislation is absolutely essential. Various representatives of the internal-revenue service attended the extended hearings before a committee of Congress at the last session and testified in detail as to the existing defects. It is respectfully requested that Congress be urged to pass at the present session a law which can be better enforced.

During the past fiscal year there were 133 cases reported against manufacturers of butter for putting adulterated butter, as defined by the act of May 9, 1902, on the market, and there were also 13 cases involving wholesale dealers and 43 cases involving retail dealers in these violations. There was collected from this source during the fiscal year 1910 the sum of \$37,350.70, as against a total of \$38,450.70 for the fiscal year 1909.

There was a slight increase in the production of renovated butter during 1910 over that of 1909, and a small decrease in the withdrawals tax paid. Violations of the law relating to renovated butter were very few and of little consequence.

Deerfoot Farm Sausage

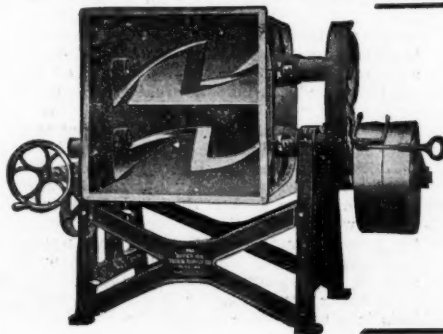
THE OLDEST BRAND OF PACKAGE SAUSAGE
AND THE BRAND WITH THE HIGHEST REPUTATION

—BECAUSE THE BEST—

THEY GIVE "CLASS" TO YOUR MARKET

Because They Stand in the Highest Class

Send your orders to us at Southboro, Mass. and our team will call if you are within our delivery limit—otherwise we will ship direct. One delivered price to the dealer, wherever they go.



MEAT MIXERS THAT WILL BLEND

These mixers allow a large percentage of water to be used and thoroughly mixed with meat and spices. MODERATE COST. BIG RETURNS IN OUTPUT. DOUBLE-ARM MIXERS.

Ask your Dealer, or write to

The Lynn-Superior Co.
Cincinnati Ohio.

New York Section

The abattoir of Aaron Levy, on Hudson avenue, Brooklyn, was damaged by fire to the extent of \$20,000 last week.

Swift & Company's sales of fresh beef in New York City for the week ending December 17 averaged 8.39 cents per lb.

Joseph Landsman, a butcher, of No. 75 Rivington street, has been discharged from bankruptcy in the Federal Court, with liabilities of \$2,612.

Ascher Melker, residing at No. 90 Lenox avenue, formerly a wholesale dealer in butter and eggs, has filed a petition in bankruptcy, with liabilities \$4,332 and assets \$2,213.

Turkeys for Christmas were cheaper than at Thanksgiving time. They sold at wholesale from 22 to 26 cents, and retailed anywhere from 27 cents up. Quality was uniformly good.

On Friday evening, January 27, the Employees' Association of the New York Butchers' Dressed Meat Co. will hold its annual entertainment and ball at the Palm Garden in 58th street.

It was announced this week that Moses Stern had resigned his place in the beef department of Joseph Stern & Sons, and that he had been succeeded by Gus Block, formerly with Morris & Company, who will act as an assistant to general manager Arthur Stern.

A chance visit by Pincus Cohen to his butcher shop at No. 1,947 First avenue on Sunday saved the lives of three boys he discovered lying insensible in his ice box, where they had been for three hours. The boys were all under thirteen years old. They were arrested.

Reports were current again this week concerning the rebuilding of the Jersey City Stock Yards and abattoir property by its owners, the Pennsylvania Railroad Company. The understanding is that the present plant is to be replaced by one that is modern and up-to-date.

S. Prager, head of the S. Prager Commission Company, in West Harlem Market, is on a business trip to Cincinnati, Chicago and other Western points. Mr. Prager's company has been doing a rushing business since he left Swift & Company to establish his own house seven months ago.

E. A. Dorlon, of Freeport, L. I., a State Game Protector, has been asked to resign. Dorlon received a letter from Commissioner Austin, of the State Forest, Fish and Game Department, giving him the choice of resigning or facing charges. Dorlon has been a game protector for nine years. He is well-known in the New York City trade.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending December 17, 1910, as follows: Meat, Manhattan, 6,129 lbs.; Brooklyn, 7,130 lbs.; total, 13,259 lbs.; fish, Brooklyn, 1,325 lbs.; poultry and game, Manhattan, 2,803 lbs.; Brooklyn, 1,490 lbs.; total, 4,293 lbs.

A feature of the Christmas display of the Metropolitan Hotel Supply Company at 14th and Washington streets was two dressed turkeys hanging at the main entrance, where they attracted much attention. One of them Manager Thomas Hicks had labelled "Governor Dix's turkey," and it weighed 37 lbs. dressed, being one of the heaviest ever seen

in the market. The other, weighing but 7½ lbs., a poor, thin, scrawny thing, bore the sign "Teddy's turkey!"

AMONG THE MASTER BUTCHERS.

One of our Columbus avenue butchers would make a first-class newspaper man for original advertising ideas. Mr. Block, of the Astor Market, No. 462 Columbus avenue, who is one of the best-known butchers in the country, has sent out postal cards which read like this: "Dear Madame: We are not trying to take you away from your butcher if he is serving you right. Is his service satisfactory, and does he give you good meats? If he does not, just mention to him that you will try the Astor Market, and you will find how much good we can do by simply mentioning our name, for he knows that once you get a taste of our meats or poultry he has no chance of ever serving you again.—Very respectfully, A. S. and I. Bloch." On the side of the card for the address, in facsimile handwriting, was this wording: "My Dear, I have just made a very important discovery, and am sending it to you.—Hattie." As a "knock" is always considered a boost, the neighboring butchers are all boosting (knocking) Mr. Bloch. If they could see the fine points of this style of advertising they would take advantage of it in a hurry, instead of knocking (boosting).

Quite unusual is the help seen in some shops along Seventh avenue. A. Westheimer, at No. 267, has had in his employ for the past 12 years a colored man, who is a tip-top butcher, besides being driver and general handy man. Another butcher in the same store has been working steadily for the past 14 years. This speaks well for Mr. Westheimer as being one of the finest kind of men to work for.

One part of the butcher business which means less hard work and shorter hours with good profits is that of handling poultry and game exclusively. Mr. Haas, of No. 354 Columbus avenue, who is an old-time expert butcher, has been in this business for the past 22 years. He is a fine judge of poultry, and handles the very best that comes into the New York market, and has built up a splendid trade. Mr. Haas's name is familiar to all the upper West Side housekeepers.

They say times are hard and money scarce, and yet Julian Wachtel, of No. 784 Amsterdam avenue, the Beau Brummel of the West Side, pays 18 cents for spring lambs, and he's too wise to pay that unless he knows what he is getting. There's the makings of one of our future millionaires.

The Mount Hope Market, at No. 913 Amsterdam avenue, is one of the old shops uptown. It is square in shape and white in color, and its patrons are treated in the same shape and color by young Mr. Syska, who has been left in charge for the past year and a half by his father, who after building up a fine business and breaking in his son has opened another fine market on Columbus avenue. Young Mr. Syska is a chip of the old block, and has made a great success of it.

One of the oldest stores on Eighth avenue that has always had the reputation of being the cleanest is that of E. H. O'Brien, at No. 926. Mr. O'Brien has more the appearance of a prosperous broker than a butcher who has grown white in the service of over forty-five years, twenty-five of which were passed on Eighth avenue. He can say what few, if any, in the business can say, that he has never had a day's vacation in all those years. This is a remarkable record.

NOT TO WEIGH EGGS.

The new Commissioner of Weights and Measures in New York City has decided not to enforce the demand of his sensation-loving predecessor that eggs be sold by weight. Concerning his decision the New York Produce Review says:

"The arguments against this requirement, as advanced by the trade representatives, were sound and should have been sufficient to convince any person acquainted with the egg trade and with the elements of quality affecting the value of eggs. We are pleased to know that the new Commissioner understands the matter better than did his predecessor, and the trade will be glad to be freed from the danger of a useless and harassing revolution which would have added greatly to the cost of distribution.

"But it is an uncomfortable thought that a great and important trade, and the real interests of consumers, should be liable to serious interference at the whim of any single executive officer. The law does not declare that eggs must be sold by weight and while it is somewhat ambiguous it would require a stretch of interpretation to put any such construction upon it. We do not believe that former Commissioner Driscoll's interpretation would have been sustained by the higher courts, yet he could have put the trade to great expense and to serious inconvenience had he attempted to enforce his views of the matter. It is a satisfaction to know that the present Commissioner has a saner view of the law and its bearing upon the trade in food supplies."

WHEN DEALERS CAN HANDLE GAME.

This is about the season of the year when dealers and butchers are likely to get into trouble, especially in New York, through their ignorance of the game laws. Game sold at a time when the law prohibits it—that is, during the closed season—subjects the seller to heavy penalties. Even the possession of game in the closed season will get the dealer into trouble, especially as game officials get half the fines imposed, and are therefore eager to "make cases."

It will pay butchers and dealers to study the law in this regard, and to become familiar with the requirements, especially where bonds are called for. A bond is required to sell wild ducks, etc., at any time, and this bond must be filed with the State Forest, Fish and Game Commission. This applies whether the game is native or has been imported from other States.

The following schedule, issued by the Conron Bros. Company, will tell the butcher at a glance what game he can sell, and when he can sell it. It should be carefully studied:

Venison, Sept. 16 to Nov. 5; Plover, English Snipe, Yellow Legged Snipe, Rail Bird or Sora, Sept. 16 to Dec. 31; Wild Ducks, Brandt, Wild Geese, Swan, Sept. 16 to Jan. 10 (if taken without the State may be sold from Sept. 16 to Feb. 28); Grouse, Woodcock, Partridge, Oct. 1 to Jan. 2, if taken without State; Quail, Nov. 1 to Jan. 2, if taken without the State; Hares and Rabbits, native to New York State, Oct. 1 to Feb. 15; Hares and Rabbits, foreign, no close season; Black and Grey Squirrels, Oct. 1 to Nov. 30.

No open season at present on Wood Duck, English Pheasant, Hungarian or French Grey Partridge; other foreign game can be legally sold during our open season.

The Forest, Fish and Game Commission requires bond filed with them for the sale of Grouse, Partridge, Woodcock, Quail and Wild Ducks during the open season, whether native to New York State or imported from other States.

